ALTO-SHAAM®

Rotisserie

Electric

ecosmart™

Models:

AR-7E ROTISSERIE WITH
AR-7VH VENTLESS HOOD

- **INSTALLATION**
- **OPERATION**
- **MAINTENANCE**

24•7 Your Service Hotline 1-800-558-8744

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 USA
PHONE: 262.251.3800 • 800.558.8744 USA/CANADA FAX: 262.251.7067 • 800.329.8744 U.S.A. ONLY
www.alto-shaam.com

PRINTED IN U.S.A.

MN-28907 • 02/09

DELIVERY

This Alto-Shaam appliance has been thoroughly tested and inspected to insure only the highest quality unit is provided. Upon receipt, check for any possible shipping damage and report it at once to the delivering carrier. ***See Transportation Damage and Claims section located in this manual.***

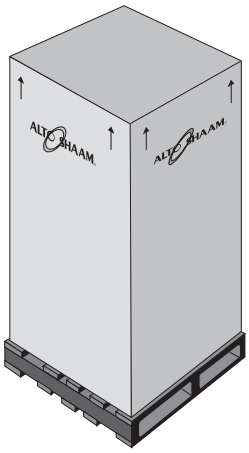
This appliance, complete with unattached items and accessories, may have been delivered in one or more packages. Check to ensure that all standard items and options have been received with each model as ordered.

Save all the information and instructions packed with the appliance. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim.

This manual must be read and understood by all people using or installing the equipment model. Contact the Alto-Shaam service department if you have any questions concerning installation, operation, or maintenance.

NOTE: All claims for warranty must include the full model number and serial number of the unit.

UNPACKING



1. Carefully remove the appliance from the carton or crate.

   NOTE: Do not discard the carton and other packaging material until you have inspected the unit for hidden damage and tested it for proper operation.

2. Read all instructions in this manual carefully before initiating the installation of this appliance.

   DO NOT DISCARD THIS MANUAL.
   This manual is considered to be part of the appliance and is to be provided to the owner or manager of the business or to the person responsible for training operators. ***Additional manuals are available from the Alto-Shaam service department.***

3. Remove all protective plastic film, packaging materials, and accessories from the appliance before connecting electrical power. Store any accessories in a convenient place for future use.

SAFETY PROCEDURES AND PRECAUTIONS

Knowledge of proper procedures is essential to the safe operation of electrically and/or gas energized equipment. In accordance with generally accepted product safety labeling guidelines for potential hazards, the following signal words and symbols may be used throughout this manual.

DANGER

Used to indicate the presence of a hazard that WILL cause severe personal injury, death, or substantial property damage if the warning included with this symbol is ignored.

WARNING

Used to indicate the presence of a hazard that CAN cause personal injury, possible death, or major property damage if the warning included with this symbol is ignored.

CAUTION

Used to indicate the presence of a hazard that can or will cause minor or moderate personal injury or property damage if the warning included with this symbol is ignored.

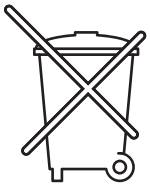
CAUTION

Used to indicate the presence of a hazard that can or will cause minor personal injury, property damage, or a potential unsafe practice if the warning included with this symbol is ignored.

NOTE: Used to notify personnel of installation, operation, or maintenance information that is important but not hazard related.

1. This appliance is intended to cook, hold or process foods for the purpose of human consumption. No other use for this appliance is authorized or recommended.
2. This appliance is intended for use in commercial establishments where all operators are familiar with the purpose, limitations, and associated hazards of this appliance. Operating instructions and warnings must be read and understood by all operators and users.
3. Any troubleshooting guides, component views, and parts lists included in this manual are for general reference only and are intended for use by qualified technical personnel.
4. This manual should be considered a permanent part of this appliance. This manual and all supplied instructions, diagrams, schematics, parts lists, notices, and labels must remain with the appliance if the item is sold or moved to another location.

NOTE



For equipment delivered for use in any location regulated by the following directive:

DO NOT DISPOSE OF ELECTRICAL OR ELECTRONIC EQUIPMENT WITH OTHER MUNICIPAL WASTE.

DANGER

IMPROPER INSTALLATION, ALTERATION, ADJUSTMENT, SERVICE, OR MAINTENANCE COULD RESULT IN SEVERE INJURY, DEATH OR CAUSE PROPERTY DAMAGE.

READ THE INSTALLATION, OPERATING AND MAINTENANCE INSTRUCTIONS THOROUGHLY BEFORE INSTALLING OR SERVICING THIS EQUIPMENT.

CAUTION

TO PREVENT PERSONAL INJURY, USE CAUTION WHEN MOVING OR LEVELING THIS APPLIANCE.

CAUTION

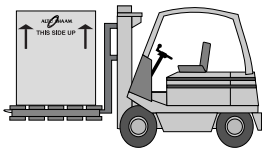
METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.

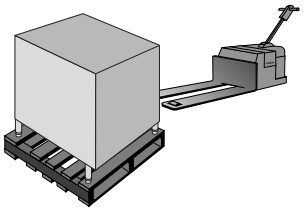
DANGER

DO NOT store or use gasoline or other flammable vapors or liquids in the vicinity of this or any other appliance.

SITE INSTALLATION

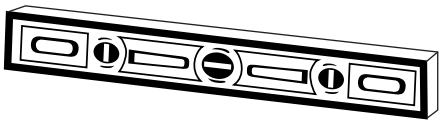
In order to maintain established National Sanitation Foundation standards, all counter-mounted models must be sealed to the counter with a R.T.V. or silastic meeting N.S.F. requirements or have 6" (152mm) unobstructed clearance at the back and sides of the unit.





1. The appliance must be installed on a non-combustible, level surface.
2. **DO NOT** install this appliance in any area where it may be affected by any adverse conditions such as steam, grease, dripping water, high temperatures, or any other severely adverse conditions.
3. For both safety and convenience, the rotisserie must be installed in a location to provide easy access to the controls and should be positioned at a safe and convenient height to provide easy loading and unloading of hot products.
4. This appliance must be kept free and clear of any obstructions blocking access for maintenance or service.
5. A rotisserie can be stacked with another rotisserie oven or stacked on top of a matching holding cabinet. Complete stacking instructions are located in this manual.

A number of adjustments are associated with initial installation and start-up. It is important that these adjustments be conducted by a qualified service technician. Installation and start-up adjustments are the responsibility of the dealer or user. These adjustments include but are not limited to thermostat calibration, door adjustment, leveling, electrical hook-up and installation of optional casters or legs.



LEVELING

Level the appliance from side-to-side and front-to-back with the use of a spirit level.

We recommend checking the level periodically to make certain the floor has not shifted nor the appliance moved.

NOTE: Failure to properly level this appliance can cause improper function.

MINIMUM CLEARANCE REQUIREMENTS

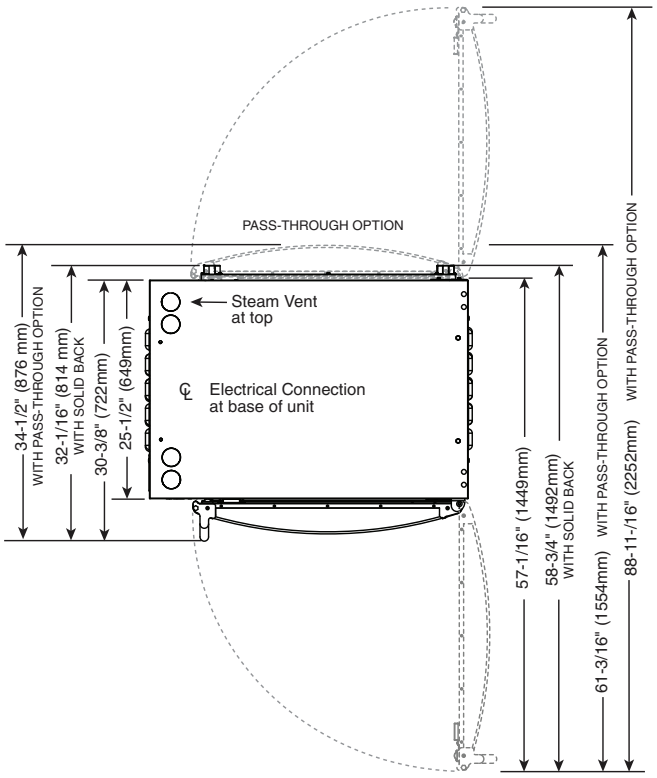
A 6" (152mm) minimum clearance must be allowed at the back and both sides of the unit. Warranty will become null and void if these directions are not followed.

INSTALLATION

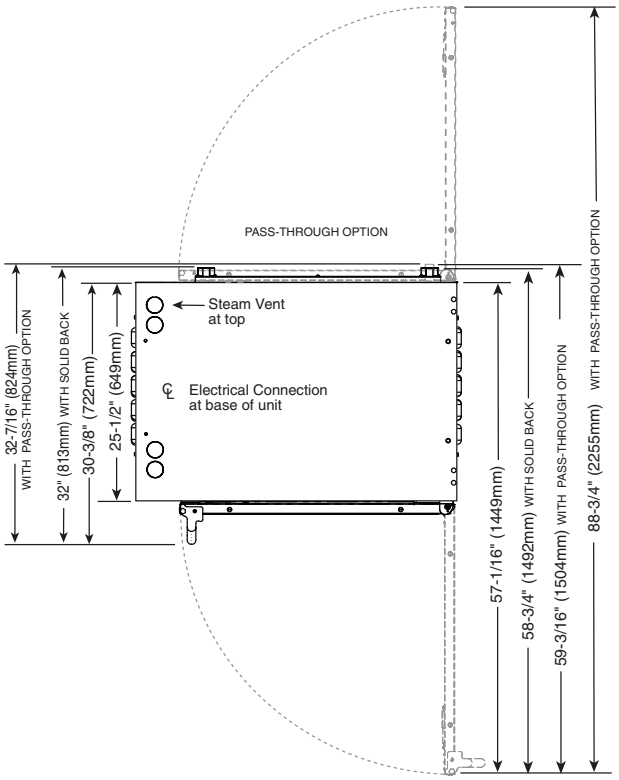
SITE INSTALLATION

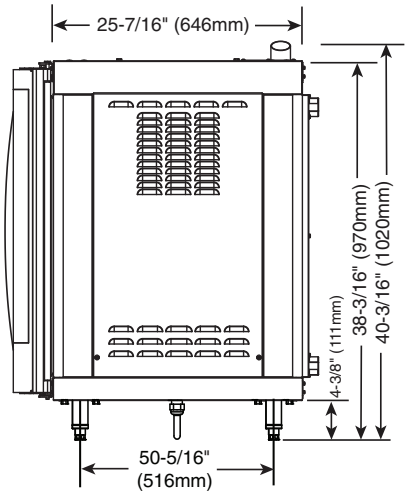
AR-7E

DOUBLE PANE CURVED GLASS DOOR

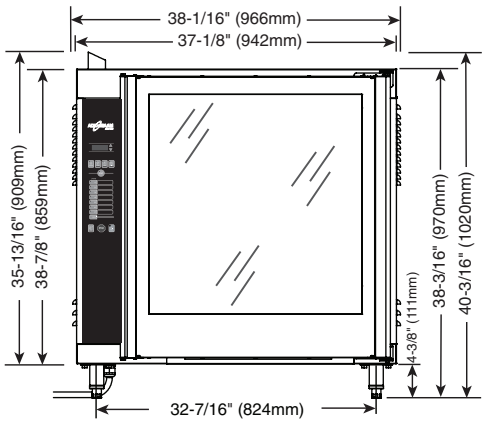

PASS-THROUGH OPTION
Steam Vent at top
Electrical Connection at base of unit
34-1/2" (876 mm) WITH PASS-THROUGH OPTION
32-1/16" (814 mm) WITH SOLID BACK
30-3/8" (722mm)
25-1/2" (649mm)
57-1/16" (1449mm)
58-3/4" (1492mm) WITH SOLID BACK
61-3/16" (1554mm) WITH PASS-THROUGH OPTION
88-11-/16" (2252mm) WITH PASS-THROUGH OPTION

SINGLE PANE FLAT GLASS DOOR

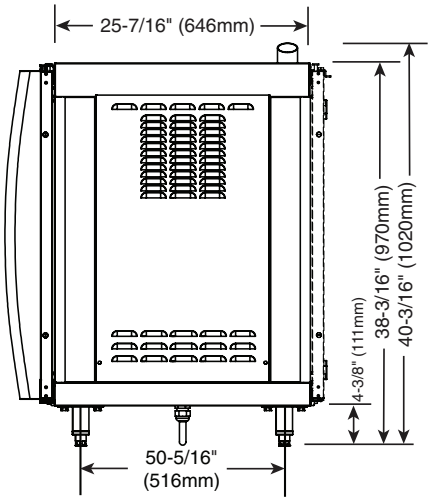




SIDE VIEW - SOLID BACK



FRONT VIEW

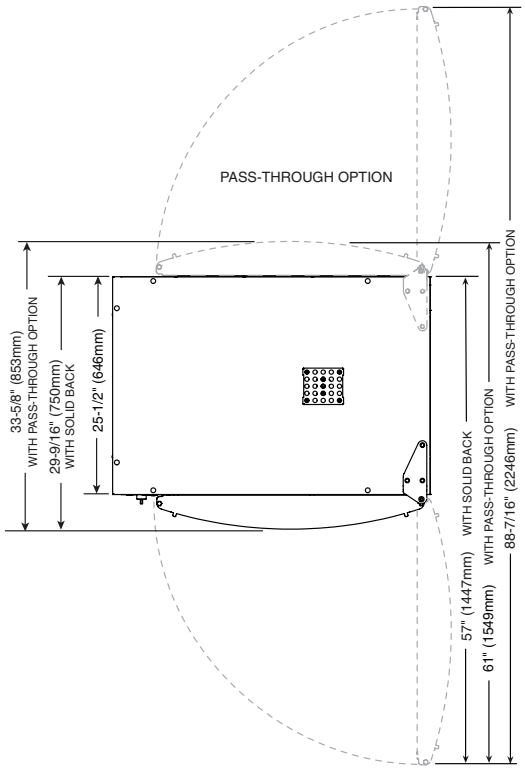


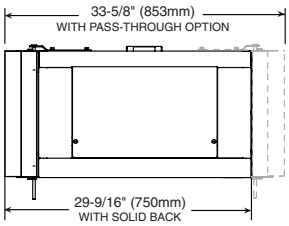
SIDE VIEW - SOLID BACK

SITE INSTALLATION

AR-7VH

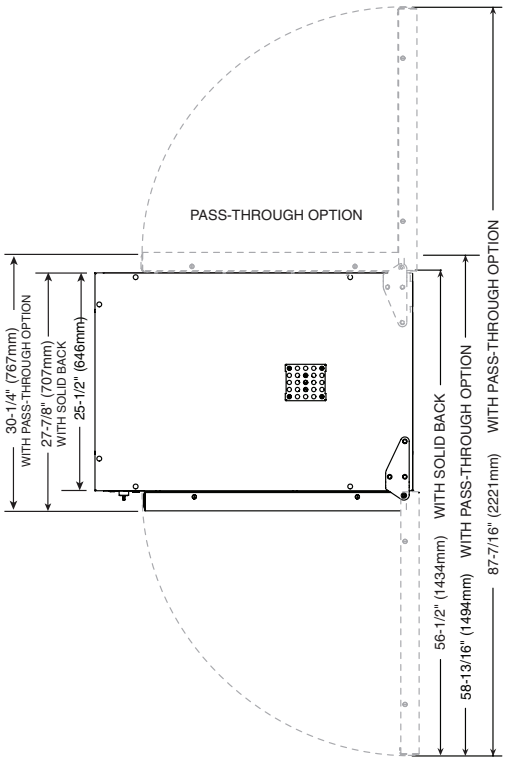
VENTLESS HOOD WITH CURVED DOOR

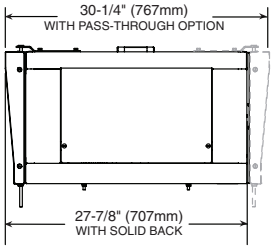




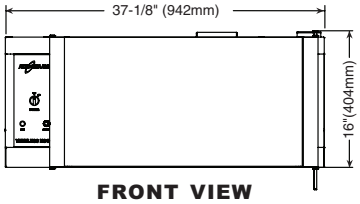
SIDE VIEW

VENTLESS HOOD WITH FLAT DOOR





SIDE VIEW



FRONT VIEW

INSTALLATION

ELECTRICAL CONNECTION

The appliance must be installed by a qualified service technician. The oven must be properly grounded in accordance with the National Electrical Code and applicable local codes.

DANGER

To avoid electrical shock, this appliance MUST be adequately grounded in accordance with local electrical codes or, in the absence of local codes, with the current edition of the National Electrical Code ANSI/NFPA No. 70. In Canada, all electrical connections are to be made in according with CSA C22.1, Canadian Electrical Code Part 1 or local codes.

Plug the unit into a properly grounded receptacle ONLY, positioning the unit so that the plug is easily accessible in case of an emergency. Arcing will occur when connecting or disconnecting the unit unless all controls are in the "OFF" position.

Proper receptacle or outlet configuration or permanent wiring for this unit must be installed by a licensed electrician in accordance with applicable local electrical codes.

ELECTRICAL

VOLTAGE	PHASE	CYCLE/HZ	AMPS	kW	
208 (AGCY)	1	60	40.0	8.3	BARE END NO PLUG
230 (AGCY)	1	60	42.0	9.0	
240 (AGCY)	1	60	38.0	8.8	
208 (AGCY)	3	60	33.0/ph	8.3	BARE END NO PLUG
230 (AGCY)	3	60	35.0/ph	9.0	
240 (AGCY)	3	60	32.0/ph	8.8	
380-415 (AGCY)	3	50/60	24.0/ph	8.8	NO CORD NO PLUG
380	3	50/60	22.0/ph	7.4	
415	3	50/60	24.0/ph	8.8	

DANGER

APPLIANCES WITH NO CORD PROVIDED BY FACTORY MUST BE EQUIPPED WITH A CORD OF SUFFICIENT LENGTH TO PERMIT THE APPLIANCE TO BE MOVED FOR CLEANING.

ELECTRICAL CONNECTIONS MUST BE MADE BY A QUALIFIED SERVICE TECHNICIAN IN ACCORDANCE WITH APPLICABLE ELECTRICAL CODES.

"WARNING" RISK OF FIRE!

Use a UL Listed grounding type plug rated 250 Volts, 50 Amperes, 1 Phase, 3 wire for single phase units and 250 V, 50 A, 3 Phase, 4 wire for three phase units. Plug to be selected and installed only by qualified service personnel. Individual conductors are marked L_1, L_2, L_3 when applicable, N when applicable, and G.

THE ROTISSERIE CAN BE HARD WIRED. PERMANENT WIRING FOR ALL OVENS MUST BE INSTALLED BY A LICENSED ELECTRICIAN IN ACCORDANCE WITH APPLICABLE, LOCAL ELECTRICAL CODES.

230V ROTISSERIES FOR HARD WIRING MUST BE EQUIPPED WITH AN EXTERNAL MAIN SWITCH WHICH DISCONNECTS ALL POLES WITH A CONTACT SEPARATION OF AT LEAST 3MM FOR ALL POLES.

After wiring and power connection has been completed, turn the main power switch to the "ON" position. **The main power switch can be left "ON" for daily use, but should be turned "OFF" when cleaning or performing maintenance or repairs to the rotisserie.**

REGARDING INTERNATIONAL STANDARD UNITS:

If the unit is not equipped with flexible cord with plug, an all-pole country approved disconnection device which has a contact separation of at least 3mm in all poles must be incorporated in the fixed wiring for disconnection. When using a cord without a plug, the green/yellow conductor shall be connected to the terminal which is marked with the ground symbol. If a plug is used, the socket outlet must be easily accessible. If the power cord needs replacement, use a similar one obtained from the distributor.

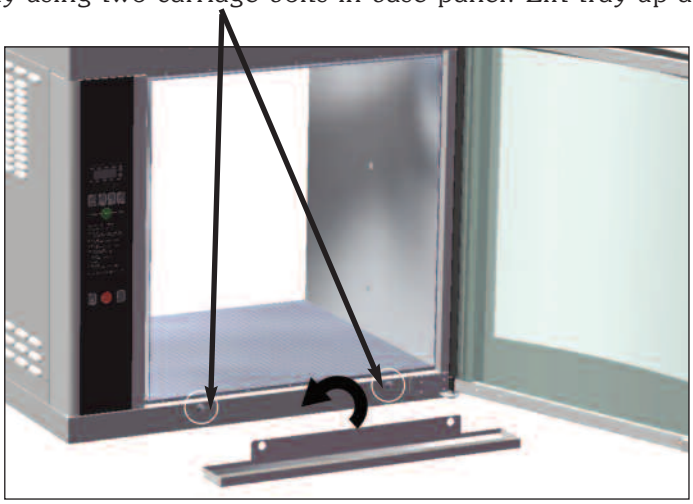
For 230V units: To prevent an electrical shock hazard between the appliance and other appliances or metal parts in close vicinity, an equalization-bonding stud is provided. An equalization bonding lead must be connected to this stud and the other appliances / metal parts to provide sufficient protection against potential difference. The terminal is marked with the following symbol. ⏚

⚠ DANGER

ENSURE POWER SOURCE MATCHES VOLTAGE STAMPED ON APPLIANCE NAMEPLATE.

DRIP TRAY INSTALLATION

Attach tray using two carriage bolts in base panel. Lift tray up and away to remove.



STACKING COMBINATIONS & INSTALLATION REQUIREMENTS

STACKING COMBINATIONS (FACTORY INSTALLED)

AR-7VH ventless hood ***over*** **AR-7E** rotisserie

Requires 4" (102mm) legs for counter top applications. Free standing floor installations require 6" (152mm) leg assembly ***5001414*** or 5" (127mm) casters ***4007***.

[OVERALL HEIGHT: 54-7/16" (1384mm)]

AR-7VH ventless hood ***over*** **AR-7E** rotisserie ***over*** **AR-7H** companion holding cabinet

Requires 6" (152mm) legs with flanged feet **5001761** bolted to the floor.

[OVERALL HEIGHT: 90-13/16" (2307mm)]

CAUTION

STACKING APPLICATIONS OUTSIDE THE U.S. REQUIRE FLANGED FEET AND MUST BE BOLTED TO THE FLOOR.

CAUTION

MAKE CERTAIN TO FASTEN EACH OF THE FOUR HOLES

INSTALLATION

STACKING INSTRUCTIONS

A rotisserie with ventless hood can be stacked on top of a matching holding cabinet.

Only screws, lock washers, and hex nut are required to fasten units together when stacking a rotisserie on top of a matching holding cabinet.

All fastening holes have been prepunched. The stacking combination also requires the minimum clearance of 6-inches (152mm) at the top, back and both sides.

1. Remove the access panels of both units.

2. Punch out the knock out hole (A) in the top panel of the lower unit.

3. Remove power cord from upper unit and discard.

4. The new power cord and strain relief bushing for upper unit should be routed through the knock out hold in the top panel of the lower unit.

5. Carefully lift and place the upper unit into position aligning on bottom unit.

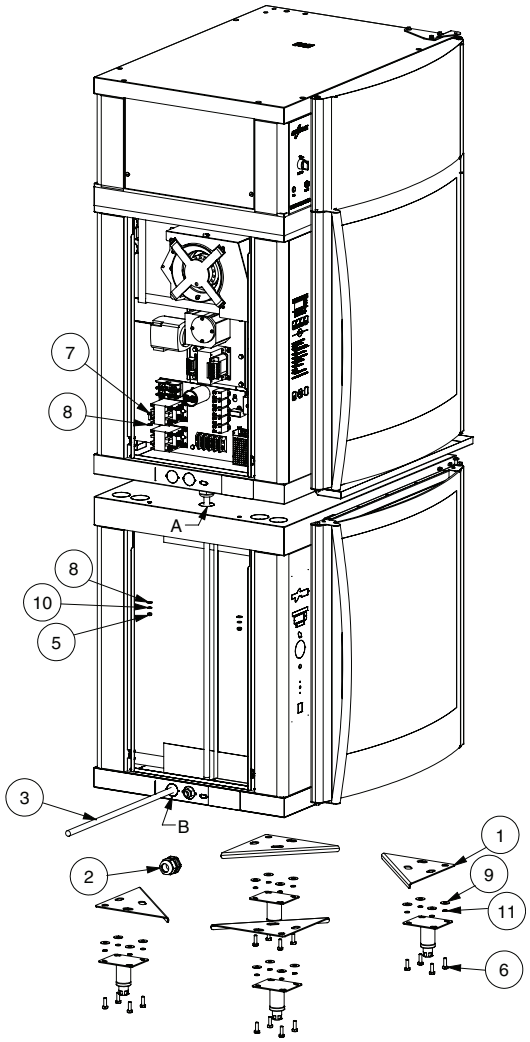
6. Secure units together by inserting a hex head screw and washer inside upper unit, and back them with a washer, lock-washer, and nut inside lower unit. Securely tighten all four screws.

7. Attach a strain relief bushing to the bottom panel of the lower unit to the left of the existing power cord. (B)

8. Route power cord from upper unit through the strain relief bushings, then tighten bushings.

9. Replace the access panels on both units.

10. Attach 4: Support Brackets (1010092) and any required feet or casters (varies) with 4: SC-2191, 4: WS-2867, and 4: WS-22095.



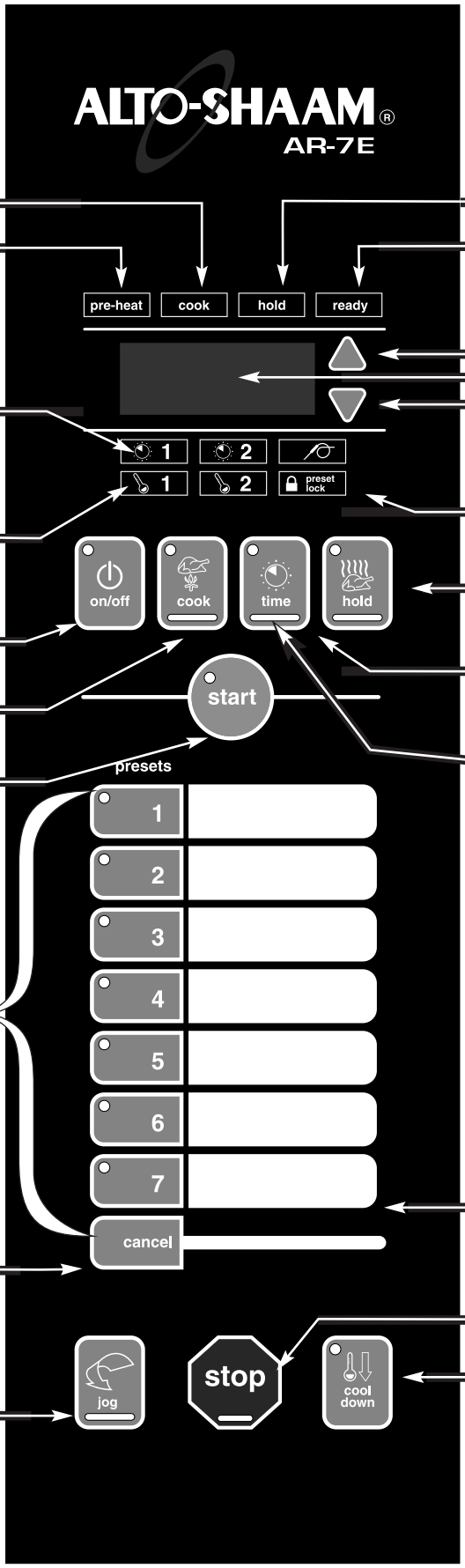
AR-7EVH OVER AR-7H STACKING ASSEMBLY			
ITEM NO.	PART NO.	PART DESCRIPTION	QTY
1	1010092	BRACKET, SUPPORT, BASE	4
2	BU-33948	BUSHING, STRAIN RELIEF, 18MM-25MM AR-7E	1
3	CD-3987	CORD, 8/4 SEEO W-A, 105C, (-50C)	1
4	CR-3801*	CONNECTORS, *CT, RING, 10MM, SQ/M6	4
5	NU-2437	NUT, 1/4-20 HEX S/S	4
6	SC-2191	SCREW, HEX HEAD, 5/16-18 X 1" LONG	16
7	SC-27385	SCREW, 1/4/20 X 3/4" LG HEX HEAD	4
8	WS-22094	WASHER, 1/4", FLAT, 5/8 OD 18-8 SS	8
9	WS-22095	WASHER, 3/8" ID, 1" OD, FLAT, 18-8 SS	16
10	WS-2294	LOCK WASHER, 1/4"	4
11	WS-2867	LOCK WASHER, 5/16"	16

*NOT SHOWN

AR-7E & AR-7VH — OPTIONS & ACCESSORIES

DESCRIPTION		PART NUMBER
DOOR OPTIONS	SINGLE PANE FLAT GLASS WITH HANDLE	5007012
	SINGLE PANE FLAT GLASS WITHOUT HANDLE	5007013
DOOR HANDLE	ON NON-CONTROL SIDE	HD-26900
DRIP PAN, STAINLESS STEEL		1001976
DRIP PAN TRAY, DOOR MOUNTED	FLAT GLASS DOOR	5004859
	CURVED GLASS DOOR	1002598
FEET, RUBBER, 2" (51mm) FOR COUNTER TOP UNITS ONLY	CE ONLY	5001614
LEGS	ASSEMBLY, 4" (102mm)	5001765
	ASSEMBLY, 6" (152mm)	5001414
	ASSEMBLY, FLANGED FEET, 6" (152mm) (REQUIRED FOR STACKING UNITS)	5001761
MULTI-PURPOSE WIRE BASKET (.50 diameter pin)		BS-26019
SPITS	ANGLED SPIT, STAINLESS STEEL	SI-25934
	PIERCING SPIT, STAINLESS STEEL	SI-25729
	TURKEY SPIT, STAINLESS STEEL	SI-26980
	ANGLED SPIT, TEFLON COATED	5001335
STACKING ASSEMBLY	AR-7E OVER AR-7H (208-240V, 1PH)	5008787
(FACTORY INSTALLED)	AR-7E OVER AR-7H (208-240V, 3PH)	5008948
	AR-7E OVER AR-7H (380-415V)	5008922
STANDS	AR-7E W/ SHELF, 36" (914mm)	FR-26550
	AR-7E OVER 750-S, 36" (914mm)	5002058
TEFLON® COATED ACCESSORY PACKAGE COMMERCIAL GRADE, INCLUDES DISKS, DRIP TRAY AND 7 ANGLED SPITS		5001302
VENTLESS HOOD REPLACEMENT FILTERS	GREASE FILTER	FI-25867
	CHARCOAL FILTER	FI-25866

CONTROL IDENTIFICATION



Cook Cycle Indicator Bar

Preheat Indicator Bar

Holding Indicator Bar

Product Ready Indicator Bar

UP Arrow Key

LED Display

DOWN Arrow Key

Cook Time Indicator Bar 1 and
Cook Time Indicator Bar 2
➥ FOR 2-STEP COOKING TIME

Cook Temperature Indicator Bar 1
Cook Temperature Indicator Bar 2
➥ FOR 2-STEP COOKING

Preset Key Lock Indicator Bar

Hold Key

ON/OFF Power Key

Time Key

Cook Key

Start Key

Indicator Light

time

Underscore Light

Preset Menu
Program Keys
OPTION

Program Menu
Identification Card Slot

Preset Program Cancellation Key

Stop Key

Cool Down

Jog Key
TO ROTATE SPITS IN INCREMENTS
FOR PRODUCT REMOVAL
WHEN DOOR IS OPEN

Press the ON/OFF key.

The ON/OFF indicator light will illuminate.

The display will show the last set holding temperature.

The hold indicator will illuminate.

The rotisserie will begin to preheat to the holding temperature shown in the display.

Press the COOK key.

The COOK and the TIME underscore lights will alternately illuminate.

The display will indicate the last set cooking temperature when the COOK underscore light is illuminated.

The display will indicate the last set cooking time when the TIME underscore light is illuminated.

Cook temperature indicator bar will illuminate for:

COOK TEMPERATURE 1

Press the COOK key again if 2-step cooking is required.

Cook temperature indicator bar will illuminate for:

COOK TEMPERATURE 2

AFTER PRESSING THE COOK KEY:

...to change the displayed temperature, press the up and down arrow key when ...

COOK TEMPERATURE 1

or

COOK TEMPERATURE 2

is illuminated.

Press the TIME key.

The TIME underscore light will illuminate.

The display will indicate the last set cooking time when the TIME underscore light is illuminated.

The display will indicate the last set cooking temperature when the COOK underscore light is illuminated.

Time indicator bar will illuminate for:

TIME 1

Press the TIME key again if 2-step cooking is required.

Time indicator bar will illuminate for:

TIME 2

AFTER PRESSING THE TIME KEY:

...to change the displayed time, press the up and down arrow key when ...

TIME 1

or

TIME 2

is illuminated.

Press the HOLD key.

The HOLD underscore light will illuminate.

The display will indicate the last set holding temperature.

- Product programming can be considered complete after the holding temperature has been set ***or*** additional browning time can be added if desired.
- Automatic holding time will activate when the cooking cycle time and any additional browning time has elapsed and the PRODUCT **ready** BAR is illuminated.
- The product will continue to cook as it decreases from the cooking temperature to the holding temperature.For best results, always allow for product temperature override.

AFTER PRESSING THE HOLD KEY:

Change the holding temperature, by pressing the up and down arrow key when the HOLD underscore light is illuminated.

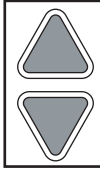
OPERATING INSTRUCTIONS

ADDITIONAL BROWNING FEATURE

The control allows the operator to set a specific period of time for additional browning between the end of the COOK TIME and the illumination of the PRODUCT ready BAR at the end of the cooking cycle. Browning time is to be added during initial product programming.

AFTER THE HOLDING TEMPERATURE HAS BEEN SET,
PRESS THE HOLD KEY AGAIN FOR BROWNING TIME DISPLAY.

The display will indicate **"0"** time or the last browning time.



To change browning time, press the up and down arrow key when "0" time appears in the display. **Note:** To disable the browning feature set the time to "0:00"

AVERAGE BROWNING TIME FOR MOST PRODUCTS IS BETWEEN 5 AND 20 MINUTES

- The radiant heat browning feature will only operate if a time period has been set.
- The product will continue to cook as it decreases from the cooking temperature to the holding temperature. For best results, always allow for product temperature override.
- The PRODUCT ready BAR will illuminate at the end of the set browning time and the oven temperature will decrease to the set holding temperature in the automatic hold mode.

THE ROTISSERIE WILL CONTINUE TO PREHEAT UNTIL THE COOK TEMPERATURE IS REACHED.

ALWAYS ALLOW THE ROTISSERIE TO PREHEAT TO THE FULL SET COOKING TEMPERATURE

When fully preheated, the **START** key and the **PRODUCT ready BAR** will flash and the control will beep four times

LOAD PRODUCT **PRESS START**

- The spit motor will begin to rotate.
- The display will alternate between showing the set cook temperature and set cook time.

When the cooking time and any additional set browning time is complete, the PRODUCT ready BAR will illuminate to indicate the end of the cooking function.

▶ ▶ ▶ AUTOMATIC HOLDING TIME WILL ACTIVATE. ◀ ◀ ◀

- **The rotisserie will remain at the set holding temperature up to a period of four (4) hours.**
- **The display will alternate between the set holding temperature and the elapsed holding time since READY.**
- **The rotisserie will shut down after the 4-hour automatic holding time period has elapsed.**

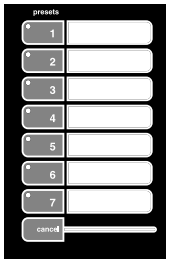
PRESET MENU KEY OPTION

The Alto-Shaam rotisserie provides the operator with the ability to set as many as seven cooking programs. Each cooking program can be preset to include all cooking and holding functions. Cooking programs are stored and recalled using the PRESET Keys labeled **1 through 7**.

PROGRAMMING A COOKING PROGRAM:

With the rotisserie oven in the **"OFF"** position, determine the food product procedure to be programmed. Press and release control ON/OFF key. The oven will beep for one second and power to the unit will be indicated by an illuminated green indicator light located in the upper left corner of the ON/OFF key. The oven will begin operating in the hold mode. The amber hold indicator will be illuminated and the last set hold temperature will be displayed.

ENTER ALL COOKING AND HOLDING PARAMETERS FOR THE PRODUCT SELECTED AS INSTRUCTED ON THE PREVIOUS PAGE.



Select a number for the programmed product. Press and hold the selected PRESET number key until you hear an audible signal which will occur within approximately 4 seconds. The number key program indicator light will illuminate. The programmed product is now stored in memory on the specific number key selected. Additional programs can be stored in the remaining PRESET Keys if not previously programmed.

NOTE: The last PRESET Key programmed will be the oven cooking run sequence for the next product to be programmed. Settings can be manually changed for the next product and an alternate pre-programmed letter key selected.

TO COOK WITH PRESET MENU KEYS:

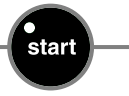
PRESS AND RELEASE CONTROL ON/OFF KEY.

- The control will beep and the green indicator light on the ON/OFF key will illuminate.
- The amber hold indicator will illuminate.
- The oven will begin operating in the hold mode.
- The previously set hold temperature will be displayed.
- The green indicator will illuminate on all programmed PRESET Keys.

PRESS DESIRED PRESET KEY (1 THROUGH 7)

- The Pre-Heat indicator will illuminate.
  - ➥ The rotisserie oven will automatically preheat to the cooking temperature programmed.
- The oven will beep when preheated and the preheat indicator will go out.
- Both the Ready and Start indicator lights will flash.
  - ➥ The set cook temperature will be maintained by the oven and appear in the display while in the ready/start mode.

LOAD THE PREPARED PRODUCT SPITS INSIDE OVEN AND CLOSE THE OVEN DOOR.

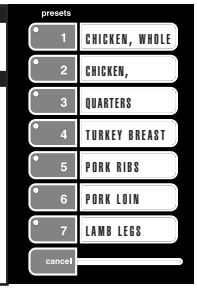
PRESS AND RELEASE  **START KEY.**

NOTE: The rotisserie will beep 4 times when cooking is finished.

OPERATING INSTRUCTIONS

ATTENTION

After programming a specific product into memory on a preset key number, it is suggested the product be identified by inserting a label in the Program Menu Identification Card Slot.



TO ERASE A PRESET

To erase a preset, the oven must be in either the power-up hold mode or in the preheat mode. The oven cannot be in a cook or automatic hold.

When the oven is in the power-up hold mode or in the preheat mode, press and hold both the CANCEL Key and the appropriate number PRESET Key to be erased. The oven will beep for seven (7) seconds and the preset indicator light will go out once the preset is erased.

PRESET MENU LOCK AND UNLOCK

The preset menu keys can be locked at any time in order to prevent inadvertent or accidental setting changes.

To lock the preset keys, press the **UP** ARROW Key along with the **ON/OFF** Key. The rotisserie will beep and the preset lock indicator will illuminate. Release all keys. The rotisserie presets are now locked.

To unlock the preset keys, press the **DOWN** ARROW Key along with along with the **ON/OFF** Key. The rotisserie will beep twice and the preset lock indicator will extinguish. Release all keys. The preset keys are now unlocked and ready for programming.

FAHRENHEIT OR CELSIUS SELECTION

With the control OFF, **PRESS AND HOLD** the **UP** arrow key for 2 seconds to toggle the temperature scale. When toggled, the new temperature scale will appear on the display.

COOL DOWN

To cool down the unit:

- Press the Stop button
- **PRESS AND HOLD** the **Cool Down** key until "cool" appears in the display. The unit will run the fan only with or with out the door open to cool down the cavity.
- Press the Stop button again to cancel the cool down process.

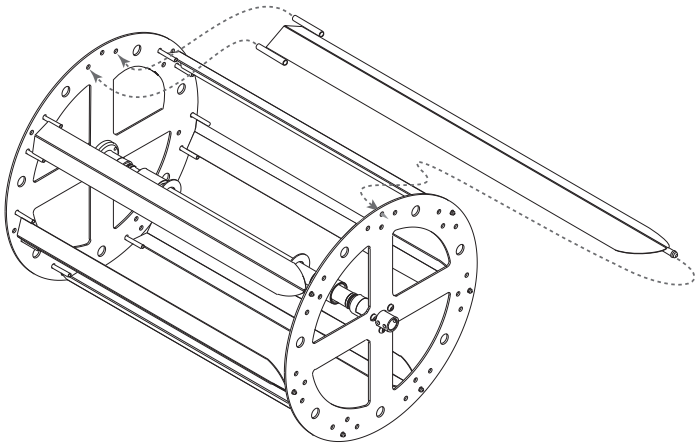
WARNING

THE CONVECTION FAN CONTINUES TO ROTATE DURING THE COOL DOWN PROCESS. DO NOT OPEN THE PANEL WHILE COOLING DOWN THE ROTISSERIE OVEN.

PRODUCT LOADING

STANDARD SPITS

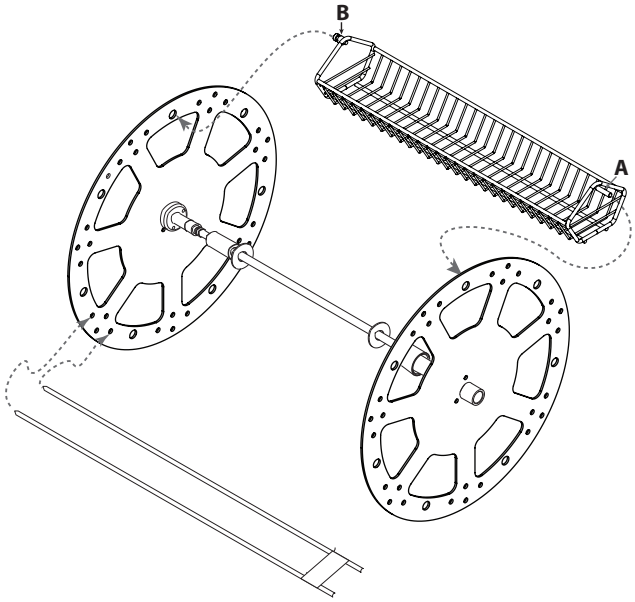
Each of the seven rotisserie spits includes two welded prongs on the square end and one welded, ridged prong on the tapered end. Insert the two-prong, square end into the two holes indicated on the disk assembly drive wheel in the drawing. Insert the tapered, ridged-prong end into the top hole indicated on the opposite side and maneuver until the ridge catches in the hole.



OPTIONAL SPITS/BASKETS

When optional spits are used, insert the spits in the drive wheel as indicated in the illustration.

When inserting the basket, put the smooth pin **(A)** end in first. When removing the basket, the machined pin **(B)** comes out first.



IMPORTANT NOTE:

When using a partial quantity of standard or optional spits, space the spits evenly as possible around the drive wheel to maintain balance and even rotation.

SPECIAL ATTENTION:

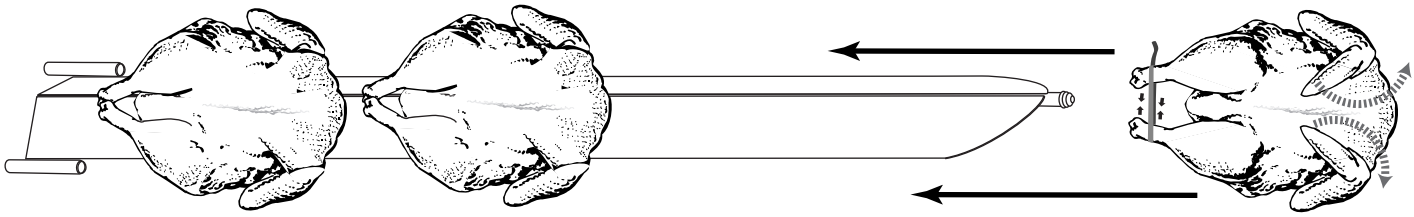
A combination of standard, piercing, and basket spits can be used at the same time but **NOT** in every spit insertion position. The use of a spit in every position will interfere with the free rotation of the baskets. Using a combination of spits can only be accomplished at significantly reduced rotisserie capacity.

OPERATING INSTRUCTIONS

PRODUCT LOADING

STANDARD SPIT

Insert whole chickens with the legs toward the square end of the spit. Load up to 3, 3-1/2 lb (1,6 kg) chickens per spit for a total of 21 chickens or 4, 2-1/2 lb (1,1 kg) chickens for a total of 28 whole chickens.

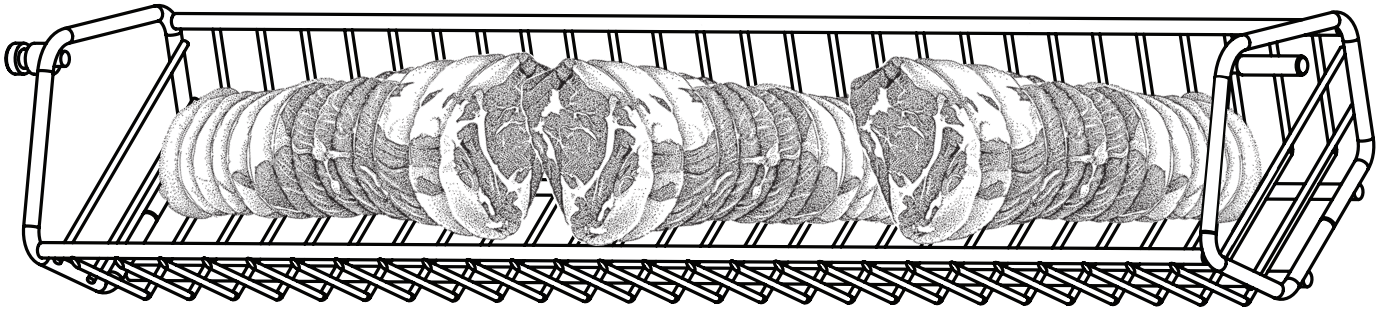


PIERCING SPIT (OPTION)

The optional piercing spit (Item SI-25729) will accommodate 4, 2-1/2 lb (1,1 kg) to 3-1/2 lb (1,6 kg) whole chickens per spit.

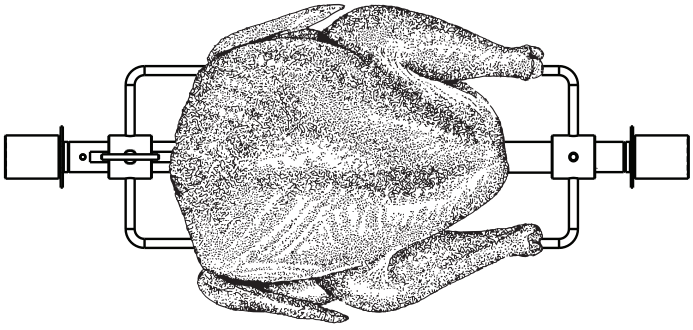
BASKET SPIT (OPTION)

Basket spits (Item BS-26019 with .50 diameter pin) are useful for irregular size products, denser items, or heavier products that need more support than the piercing spits.



TURKEY SPIT (OPTION)

The optional turkey spit (Item SI-26980) will accommodate a turkey up to 25 lb.



CHICKEN, HALVES OR PIECES (8-PIECE CUT)

CAPACITY: 2-1/2 to 3 lb (1,1 to 1,4 kg)

SUGGESTED SPIT: BASKET

REMOVE PRODUCT IMMEDIATELY
WHEN INTERNAL TEMPERATURE IS REACHED

ALLOW THE ROTISSERIE TO PREHEAT
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING

Press the ON/OFF key.

Press and set the COOK key.

COOK TEMPERATURE 1 1

425°F (218°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2 2

NOT REQUIRED

Press and set the TIME key.

TIME 1 1

30 MINUTES

Press and set the TIME key
for 2-step cooking. **TIME 2** 2

NOT REQUIRED

Press and set the HOLD key.

160°F (71°C)

Press the HOLD key again
to add BROWNING TIME.

NOT REQUIRED

WHEN PREHEATED:
LOAD PRODUCT start **PRESS START**

FINAL INTERNAL TEMPERATURE

185°F (85°C) ready

USE THE FOLLOWING DIRECTIONS WHEN
LONG-TERM HOLDING IN THE ROTISSERIE

ALLOW THE ROTISSERIE TO PREHEAT
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING

Press the ON/OFF key.

Press and set the COOK key.

COOK TEMPERATURE 1 1

425°F (218°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2 2

NOT REQUIRED

Press and set the TIME key.

TIME 1 1

20 MINUTES

Press and set the TIME key
for 2-step cooking. **TIME 2** 2

NOT REQUIRED

Press and set the HOLD key.

160°F (71°C)

Press the HOLD key again
to add BROWNING TIME.

NOT REQUIRED

WHEN PREHEATED:
LOAD PRODUCT start **PRESS START**

FINAL INTERNAL TEMPERATURE

185°F (85°C) ready

OPERATING INSTRUCTIONS

CHICKEN, WHOLE

CAPACITY: 2-1/2 to 3 lb (1,1 to 1,4 kg)

SUGGESTED SPIT: STANDARD OR PIERCING SPIT

REMOVE PRODUCT IMMEDIATELY WHEN INTERNAL TEMPERATURE IS REACHED

ALLOW THE ROTISSERIE TO PREHEAT
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING

Press the ON/OFF key.

Press and set the COOK key.

COOK TEMPERATURE 1 1

400°F (204°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2 2

425°F (218°C)

Press and set the TIME key.

TIME 1 1

35 MINUTES

Press and set the TIME key for 2-step cooking. **TIME 2** 2

15 MINUTES

Press and set the HOLD key.

160°F (71°C)

Press the HOLD key again to add BROWNING TIME.

5 MINUTES

WHEN PREHEATED: LOAD PRODUCT start **PRESS START**

FINAL INTERNAL TEMPERATURE

185°F (85°C) ready

USE THE FOLLOWING DIRECTIONS WHEN LONG-TERM HOLDING IN THE ROTISSERIE

ALLOW THE ROTISSERIE TO PREHEAT
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING

Press the ON/OFF key.

Press and set the COOK key.

COOK TEMPERATURE 1 1

375°F (190°C)

Press and set the COOK key for 2-step cooking.

COOK TEMPERATURE 2 2

425°F (218°C)

Press and set the TIME key.

TIME 1 1

20 MINUTES

Press and set the TIME key for 2-step cooking. **TIME 2** 2

20 MINUTES

Press and set the HOLD key.

160°F (71°C)

Press the HOLD key again to add BROWNING TIME.

5 MINUTES

WHEN PREHEATED: LOAD PRODUCT start **PRESS START**

FINAL INTERNAL TEMPERATURE

185°F (85°C)

TURKEY BREAST

CAPACITY: **5-1/2 lb (2,5 kg)**
TOTAL: **8 TURKEY BREASTS**

SUGGESTED SPIT: **BASKET**

ALLOW THE ROTISSERIE TO PREHEAT
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING

Press the ON/OFF key.

Press and set the COOK key.
COOK TEMPERATURE 1 1

250°F (121°C)

Press and set the COOK key for 2-step cooking.
COOK TEMPERATURE 2 2
400°F (204°C)

Press and set the TIME key.
TIME 1 1

1-1/2 HOURS

Press and set the TIME key
for 2-step cooking. **TIME 2** 2

15 MINUTES

Press and set the HOLD key.

165°F (74°C)

Press the HOLD key again
to add BROWNING TIME.

NONE: **NOT REQUIRED**

WHEN PREHEATED:
LOAD PRODUCT start **PRESS START**

FINAL INTERNAL TEMPERATURE

180°F (82°C) ready

PORK RIBS

CAPACITY: **2-3/4 DOWN**
TOTAL: **2 FULL SLABS PER BASKET**

SUGGESTED SPIT: **BASKET**

ALLOW THE ROTISSERIE TO PREHEAT
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING

Press the ON/OFF key.

Press and set the COOK key.
COOK TEMPERATURE 1 1

250°F (121°C)

Press and set the COOK key for 2-step cooking.
COOK TEMPERATURE 2 2
375°F (191°C)

Press and set the TIME key.
TIME 1 1

40 MINUTES

Press and set the TIME key
for 2-step cooking. **TIME 2** 2

5 MINUTES

Press and set the HOLD key.

150°F (66°C)

Press the HOLD key again
to add BROWNING TIME.

15 MINUTES

WHEN PREHEATED:
LOAD PRODUCT start **PRESS START**

FINAL INTERNAL TEMPERATURE

160° TO 170°F (71° TO 77°C) ready

OPERATING INSTRUCTIONS

PORK LOIN, BONELESS

CAPACITY: **5 to 7 lb (2,3 to 3,2 kg)** AVERAGE WEIGHT
TOTAL: **1** TO **2** PORK LOINS PER BASKET

SUGGESTED SPIT: BASKET

ALLOW THE ROTISSERIE TO PREHEAT
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING

Press the ON/OFF key.

Press and set the COOK key.
COOK TEMPERATURE 1 1

250°F (121°C)

Press and set the COOK key for 2-step cooking.
COOK TEMPERATURE 2 2
350°F (177°C)

Press and set the TIME key.
TIME 1 1

1 HOUR

Press and set the TIME key
for 2-step cooking. **TIME 2** 2

15 MINUTES

Press and set the HOLD key.

160°F (71°C)

Press the HOLD key again
to add BROWNING TIME.

NONE: NOT REQUIRED

WHEN PREHEATED:
LOAD PRODUCT start **PRESS START**

FINAL INTERNAL TEMPERATURE

155° to 165°F (68° to 74°C) ready

LAMB LEG, BONELESS

CAPACITY: **8 to 11 lb (4 to 5 kg)**
TOTAL: **60 lb (27 kg) maximum**

SUGGESTED SPIT: PIERCING

ALLOW THE ROTISSERIE TO PREHEAT
LOAD PRODUCT WHEN OVEN BEEPS AT REGULAR INTERVALS AND THE START KEY AND READY INDICATOR BEGIN FLASHING

Press the ON/OFF key.

Press and set the COOK key.
COOK TEMPERATURE 1 1

250°F (121°C)

Press and set the COOK key for 2-step cooking.
COOK TEMPERATURE 2 2
350°F (177°C)

Press and set the TIME key.
TIME 1 1

1-1/2 HOURS

Press and set the TIME key
for 2-step cooking. **TIME 2** 2

15 MINUTES

Press and set the HOLD key.

150°F (66°C) MEDIUM DONENESS

Press the HOLD key again
to add BROWNING TIME.

15 MINUTES

WHEN PREHEATED:
LOAD PRODUCT start **PRESS START**

FINAL INTERNAL TEMPERATURE

145° TO 150°F (63° TO 66°C) ready

CLEANING AND PREVENTIVE MAINTENANCE

PROTECTING STAINLESS STEEL SURFACES

It is important to guard against corrosion in the care of stainless steel surfaces. Harsh, corrosive, or inappropriate chemicals can completely destroy the protective surface layer of stainless steel. Abrasive pads, steel wool, or metal implements will abrade surfaces causing damage to this protective coating and will eventually result in areas of corrosion. Even water, particularly hard water that contains high to moderate concentrations of chloride, will cause oxidation and pitting that result in rust and corrosion. In addition, many acidic foods spilled and left to remain on metal surfaces are contributing factors that will corrode surfaces.

Proper cleaning agents, materials, and methods are vital to maintaining the appearance and life of this appliance. Spilled foods should be removed and the area wiped as soon as possible but at the very least, a minimum of once a day. Always thoroughly rinse surfaces after using a cleaning agent and wipe standing water as quickly as possible after rinsing.

CLEANING AGENTS

Use non-abrasive cleaning products designed for use on stainless steel surfaces. Cleaning agents must be chloride-free compounds and must not contain quaternary salts. Never use hydrochloric acid (muriatic acid) on stainless steel surfaces. Always use the proper cleaning agent at the manufacturer's recommended strength. Contact your local cleaning supplier for product recommendations.

CLEANING MATERIALS

The cleaning function can usually be accomplished with the proper cleaning agent and a soft, clean cloth. When more aggressive methods must be employed, use a non-abrasive scouring pad on difficult areas and make certain to scrub with the visible grain of surface metal to avoid surface scratches. Never use wire brushes, metal scouring pads, or scrapers to remove food residue.

⚠ CAUTION

TO PROTECT STAINLESS STEEL SURFACES, COMPLETELY AVOID THE USE OF ABRASIVE CLEANING COMPOUNDS, CHLORIDE BASED CLEANERS, OR CLEANERS CONTAINING QUATERNARY SALTS. NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL. NEVER USE WIRE BRUSHES, METAL SCOURING PADS OR SCRAPERS.

CARE AND CLEANING

EQUIPMENT CARE

Under normal circumstances, this oven should provide you with long and trouble free service. There is no preventative maintenance required, however, the following Equipment Care Guide will maximize the potential life and trouble free operation of this oven. The cleanliness and appearance of this equipment will contribute considerably to operating efficiency and savory, appetizing food. Good equipment that is kept clean works better and lasts longer.

⚠ DANGER

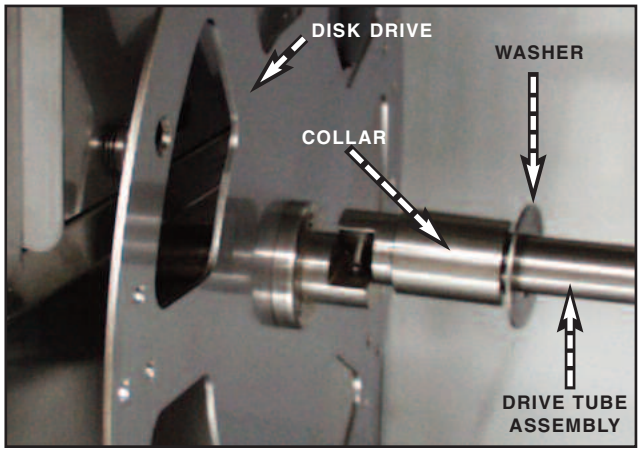
DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

CAUTION

METAL PARTS OF THIS EQUIPMENT BECOME EXTREMELY HOT WHEN IN OPERATION. TO AVOID BURNS, ALWAYS USE HAND PROTECTION WHEN OPERATING THIS APPLIANCE.

CLEAN DAILY

1. Press the electrical power switch to the "OFF" position.
2. Allow rotisserie surfaces to cool.
3. Disconnect the rotisserie from the electrical power source.
4. Remove all detachable items such as spits and grease deflection trays. Drain grease from the drip pan and remove the drip pan from the oven when draining is complete.
5. Remove rotisserie drive assembly from the interior of the oven.
   a. Supporting the central drive tube assembly, slide the metal washer and the collar on both sides of the drive tube toward the center of the tube to disengage.
   b. Remove the disk drive wheels by pulling each directly toward the center of the oven compartment.
6. Wash all detached items separately in a ware washing area or sink. Do not use abrasive or corrosive cleaners. Only hot, soapy water is required for the optional Teflon® coated items.
7. Wipe the interior metal surfaces of the oven with a paper towel to remove loose food debris.
8. Clean interior with a damp cloth or sponge and any good commercial detergent at the recommended strength.
9. Spray heavily soiled areas with a water soluble degreaser and let stand for 10 minutes. After 10 minutes, remove soil with a plastic scouring pad.
10. Rinse surfaces thoroughly by wiping with sponge and clean, warm water
11. Remove excess water with sponge and wipe dry with a clean cloth or air dry. Leave door open until interior is completely dry. Always replace all removable parts including drip pan and grease deflection trays before operating.



12. Interior can be wiped with a sanitizing solution after cleaning and rinsing. This solution must be approved for use on stainless steel food contact surfaces.
13. Wipe control panel and door handle(s) thoroughly since these areas harbor food debris and bacteria. Dry the control panel dry with a clean, soft cloth.
14. To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel. For optional color coated exterior surfaces, wipe with a damp cloth or sponge and wipe dry with a clean cloth.
15. Clean glass doors with a standard, commercial glass cleaner.

CAUTION

Always follow appropriate state or local health (hygiene) regulations regarding all applicable cleaning and sanitation requirements for equipment.

DAILY GASKET CLEANING

It is important to prolong the life of the oven gasket by cleaning this item on a daily basis. The acids and related compounds found in fat, particularly chicken fat, will weaken the composition of the gasket unless cleaned on a daily basis.

Routine cleaning will help protect the composition of the gasket from deterioration caused by acidic foods. After allowing the oven to cool, remove pull-out gasket and wash in hot, soapy water. **Do not** place gasket in the dishwasher

CAUTION

ALWAYS REPLACE THE DOOR GASKET BEFORE CLEANING THE INTERIOR OR OPERATING THE APPLIANCE.

⚠ DANGER

DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

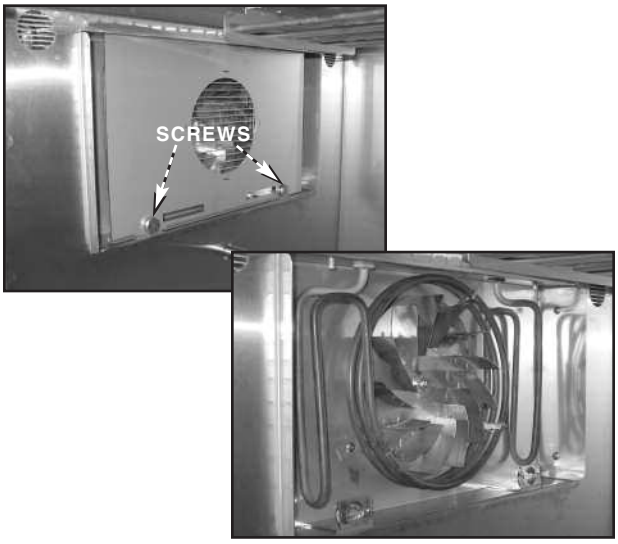
CLEAN CONVECTION BOX

Remove the screws holding the convection fan panel unto the inside of the cooking chamber. Using a commercial degreaser spray the back and front and allow the degreaser to soften the grease for 10 minutes. Using a plastic scouring pad, scrub any hard deposits and rinse with hot water.

Using a damp sponge and a plastic scouring pad if needed, wipe out any grease deposits that may be built up on the area surrounding the convection element and fan blade, taking care not to bend the element or the blade. A degreaser may be sprayed in this area to help dissolve any grease deposits that may be built up, but only a damp cloth or sponge can be used to remove the dissolved grease.

Reinstall fan panel and tighten screws finger tight.

UNIT MAY BE RUN AFTER CLEANING FOR 30-40 MINUTES TO AID IN DRYING, ALTHOUGH THERE MAY BE SOME SMOKING, WHICH IS NORMAL.



CHECK OVERALL CONDITION OF THE ROTISSERIE ONCE A MONTH

Check for physical damage and loose screws. Correct any problems before they begin to interfere with the operation of the oven.

DANGER

AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.

SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.

WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED

⚠ CAUTION

TO PROTECT STAINLESS STEEL SURFACES, COMPLETELY AVOID THE USE OF ABRASIVE CLEANING COMPOUNDS, CHLORIDE BASED CLEANERS, OR CLEANERS CONTAINING QUATERNARY SALTS. NEVER USE HYDROCHLORIC ACID (MURIATIC ACID) ON STAINLESS STEEL. NEVER USE WIRE BRUSHES, METAL SCOURING PADS OR SCRAPERS.

SERVICE

TROUBLESHOOTING GUIDE

ERROR CODE	DESCRIPTION/RESULTS	POSSIBLE CAUSE SERVICE REQUIRED
E-10	**Air Sensor Fault (shorted)** *Inoperative Oven*	Air sensor defective? **AIR SENSOR TEST** Test air sensor by placing sensor in ice water bath. Use an ohm meter set on the ohm scale. The reading should be 100 ohms resistance. The sensor must be replaced if the reading is more than 2 ohms higher or lower.
E-11	**Air Sensor Fault (open)** *Inoperative Oven*	
E-30	**Under Temperature** *Oven will shut down*	Door gasket need replacement? Preheating procedure skipped? Oven overloaded or frozen product used? Defective air sensor?
E-31	**Over Temperature** *Oven will shut down*	Defective air sensor? **AIR SENSOR TEST** Test air sensor by placing sensor in ice water bath. Use an ohm meter set on the ohm scale. The reading should be 100 ohms resistance. The sensor must be replaced if the reading is more than 2 ohms higher or lower.
E-70	**Configuration Connector Error** *Inoperative Oven*	Check control connections for loose wires.
E-78	**Voltage Low** *Inoperative Oven*	If 208-240 VAC, voltage is below 190 VAC. Correct.
E-79	**Voltage High** *Inoperative Oven*	If 208-240 VAC, voltage is over 250 VAC. Correct.
E-80	**EEPROM - Function Data Error** *Inoperative Oven*	Contact factory for service.
E-82	**EEPROM - Calibration Data Error** *Inoperative Oven*	Contact factory for service.
E-86	**EEPROM - Preset Data Error** *Inoperative Oven*	Contact factory for service.

⚠ DANGER

LOCK-OUT OR POST BREAKER PANEL UNTIL SERVICE WORK HAS BEEN COMPLETED.

⚠ DANGER

DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

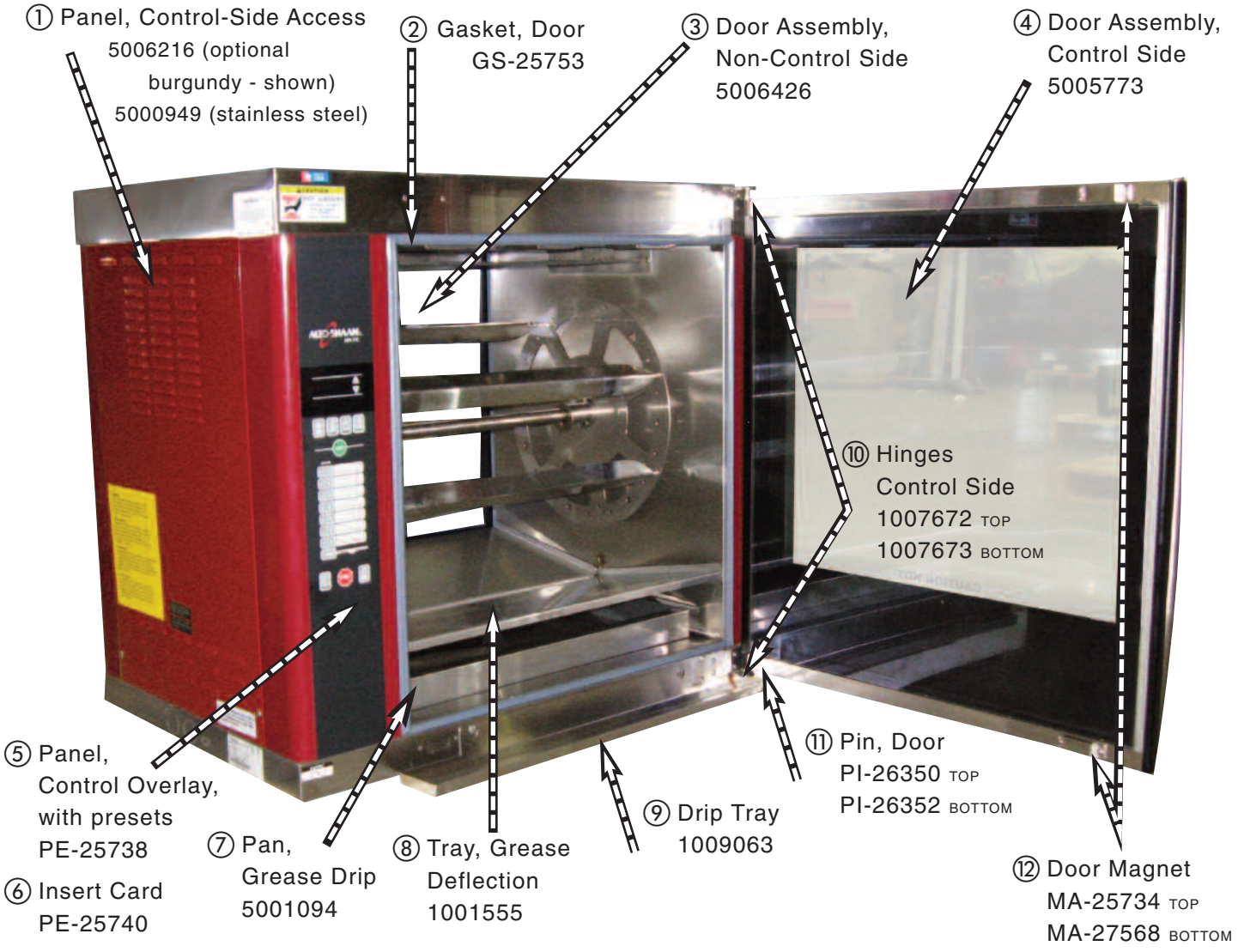
CAUTION

THIS SECTION IS PROVIDED FOR THE ASSISTANCE OF QUALIFIED SERVICE TECHNICIANS ONLY AND IS NOT INTENDED FOR USE BY UNTRAINED OR UNAUTHORIZED SERVICE PERSONNEL.

⚠ DANGER

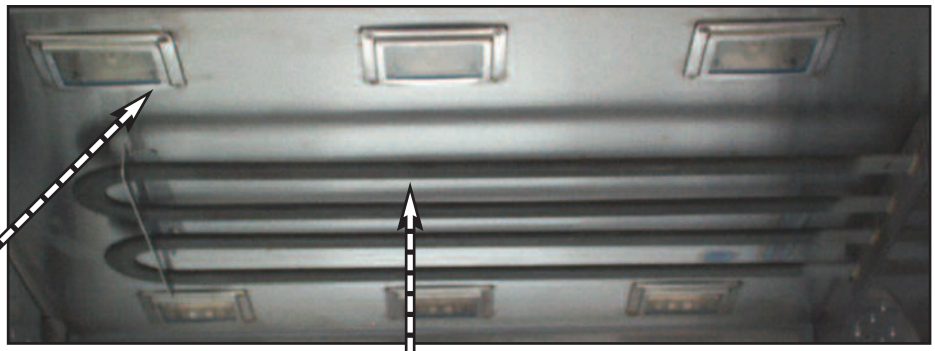
ELECTRICAL CONNECTIONS MUST BE MADE BY A QUALIFIED SERVICE TECHNICIAN IN ACCORDANCE WITH APPLICABLE ELECTRICAL CODES.

FULL ASSEMBLY SERVICE VIEW



SERVICE

INTERIOR SERVICE VIEW

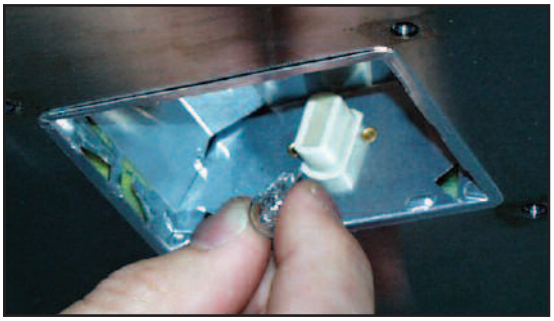


⑬ Lamp Assembly
LP-34185

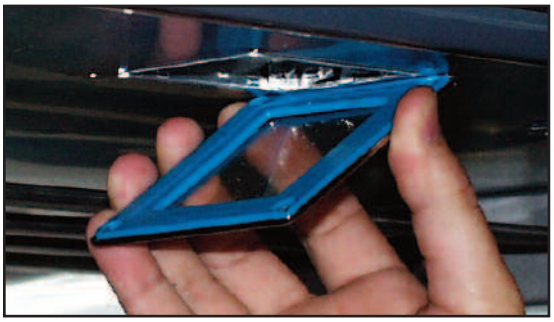
⑭ Radiant Heater
208V - EL-33974
240V - EL-33973

BULB REPLACEMENT INSTRUCTIONS

A



B & C



D

To Replace Bulbs:

A Remove four screws holding glass light cover (CV-26607) and gasket (GS-26609)in place, taking care to not let the glass cover (GL-26608) fall into the oven.

B Pull bulb out

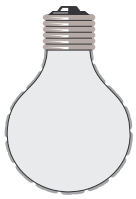
C Push replacement bulb (LP-34213) in place

D Re-install glass cover and gasket, securing with four screws removed in step one.

CAUTION

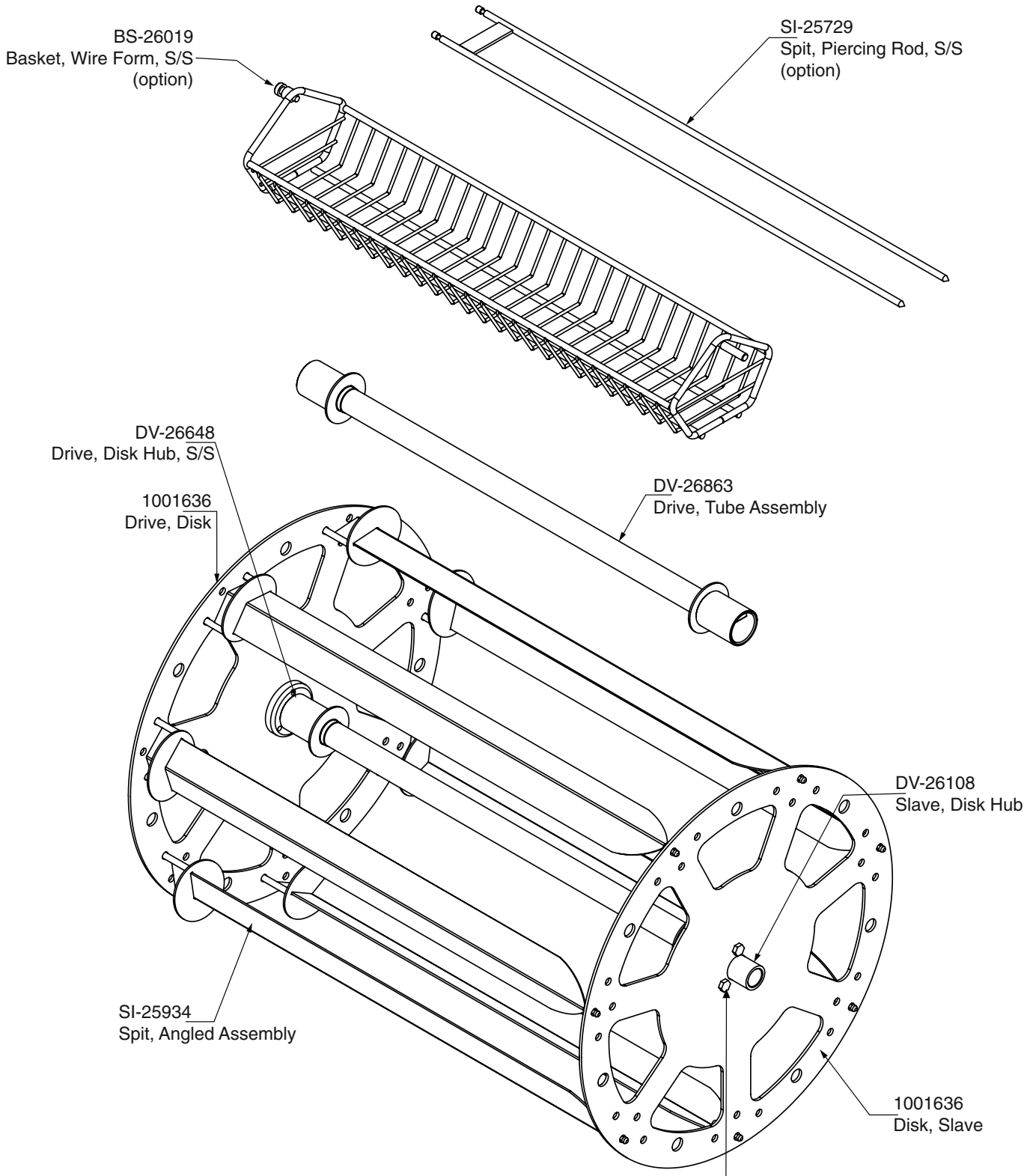
DO NOT HANDLE NEW BULB WITH BARE HANDS. WHITE COTTON GLOVES SHOULD BE WORN WHEN REPLACING BULBS.

CAUTION



The performance of this unit has been optimized using the factory provided bulbs. These bulbs should be replaced with an exact replacement or with a factory recommended replacement. These bulbs have been treated to resist breakage and must be replaced with similarly treated bulbs in order to maintain compliance with NSF standards. DO NOT over-tighten bulbs in their receptacles as this can cause damage to the bulb filament.

SERVICE VIEW 1



SERVICE VIEW 2: SINGLE PANE FLAT GLASS DOOR

WARNING

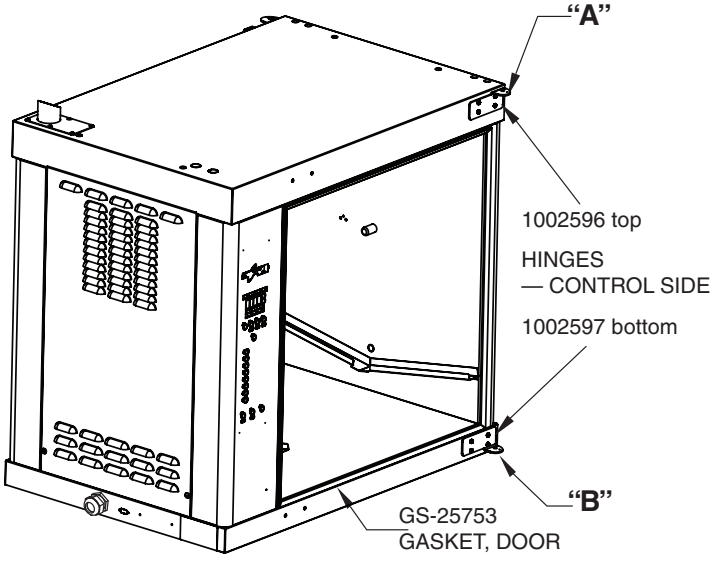
DO NOT ATTEMPT TO REMOVE THE DOOR WITHOUT ASSISTANCE. THE DOOR IS EXTREMELY HEAVY, WILL BE DAMAGED IF DROPPED, AND MAY CAUSE SERIOUS INJURY.

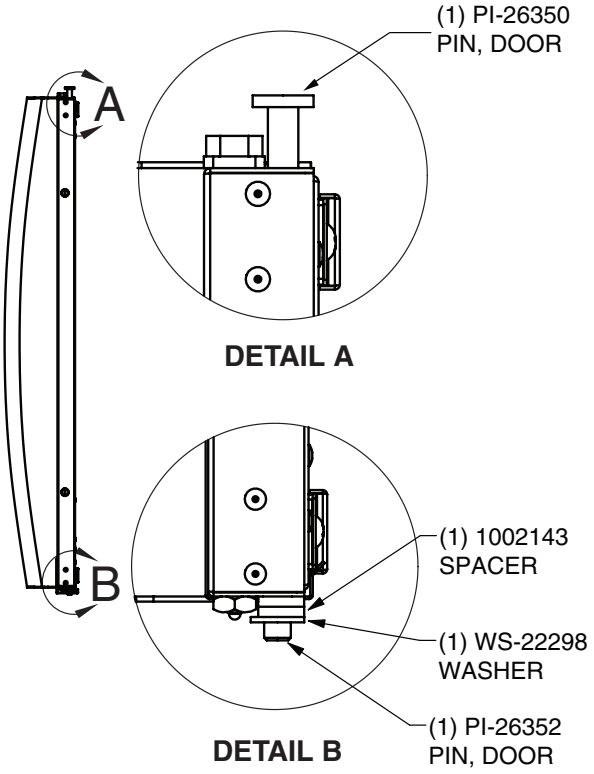
DOOR REPLACEMENT:

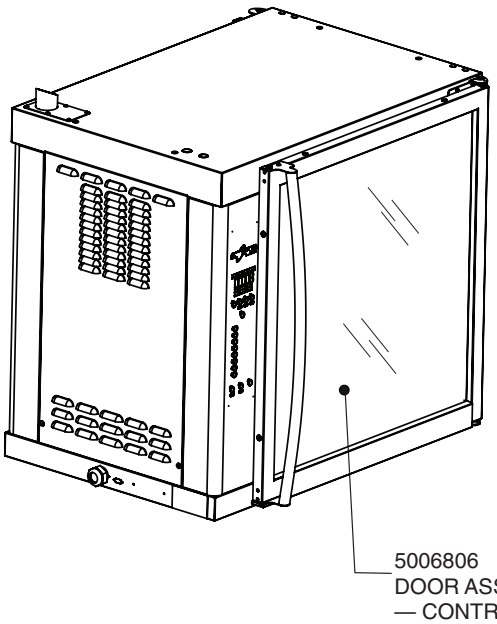
STEP 1: REMOVE TOP PIN (PI-26350) FROM BRACKET "A" USING A SMALL SCREWDRIVER.

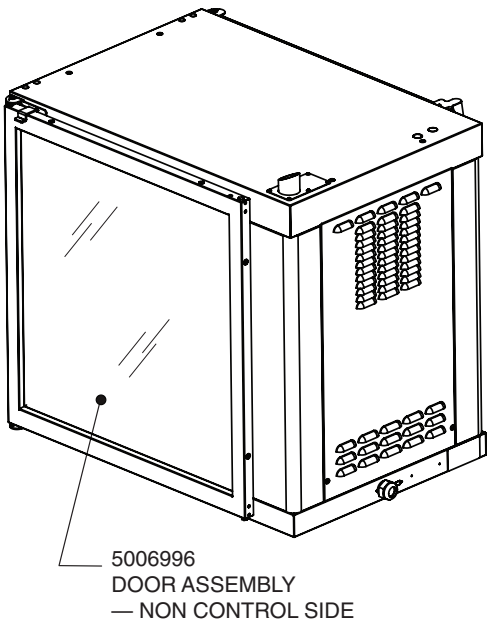
STEP 2: ASSEMBLE DOOR ON UNIT WITH SPACERS AS SHOWN (DETAIL B).

STEP 3: MAKE CERTAIN DOOR IS ALIGNED AND REINSERT TOP PIN.







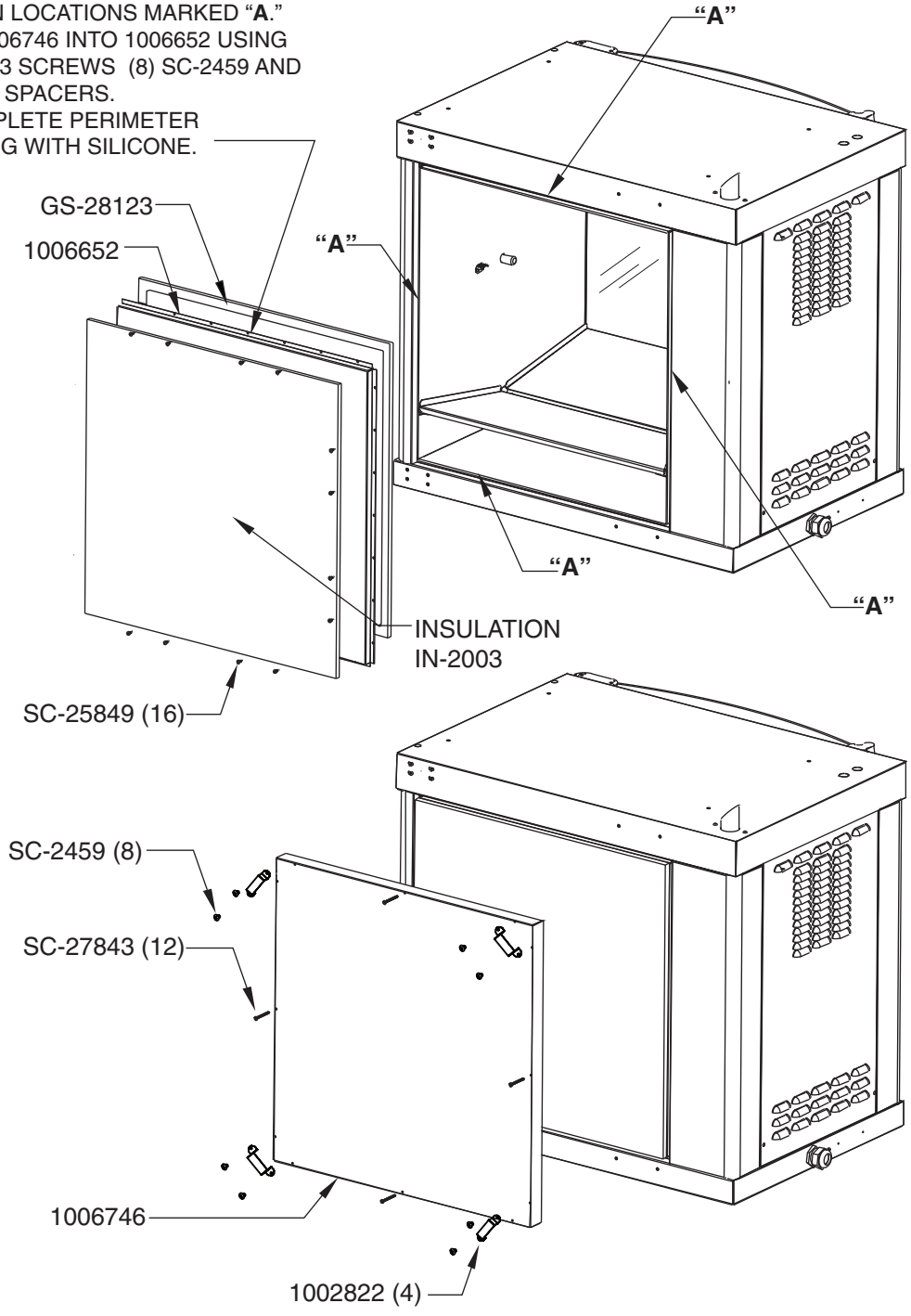


SERVICE VIEW 3: STAINLESS STEEL BACK PANEL

NOTE:
TO INSTALL A SOLID STAINLESS STEEL BACK PANEL, REMOVE GASKET AND ALL SCREWS ON INSTALLATION SIDE.

INSTRUCTIONS: Assembly # (5006214)

1. INSTALL 1006652 USING (16) SC-25849 SCREWS IN LOCATIONS MARKED "**A**."
2. INSTALL 1006746 INTO 1006652 USING (4) SC-27843 SCREWS (8) SC-2459 AND (4) 1002822 SPACERS.
3. SEAL COMPLETE PERIMETER OF OPENING WITH SILICONE.



SERVICE VIEW 4: DOUBLE PANE CURVED GLASS DOOR

WARNING

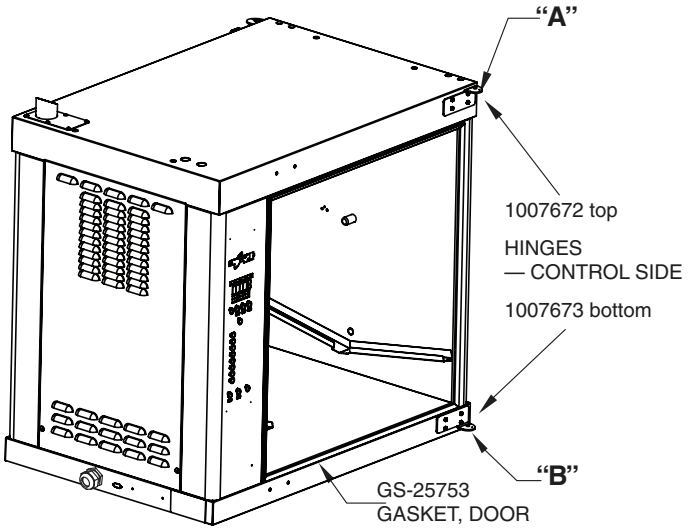
DO NOT ATTEMPT TO REMOVE THE DOOR WITHOUT ASSISTANCE. THE DOOR IS EXTREMELY HEAVY, WILL BE DAMAGED IF DROPPED, AND MAY CAUSE SERIOUS INJURY.

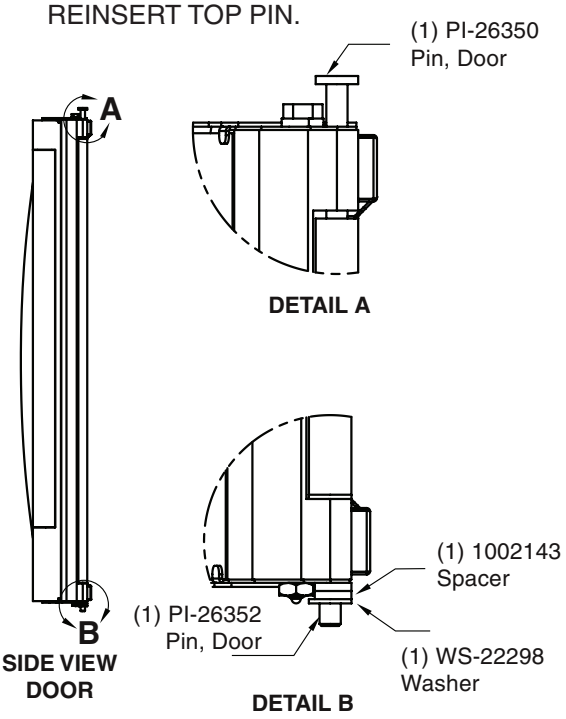
DOOR REPLACEMENT:

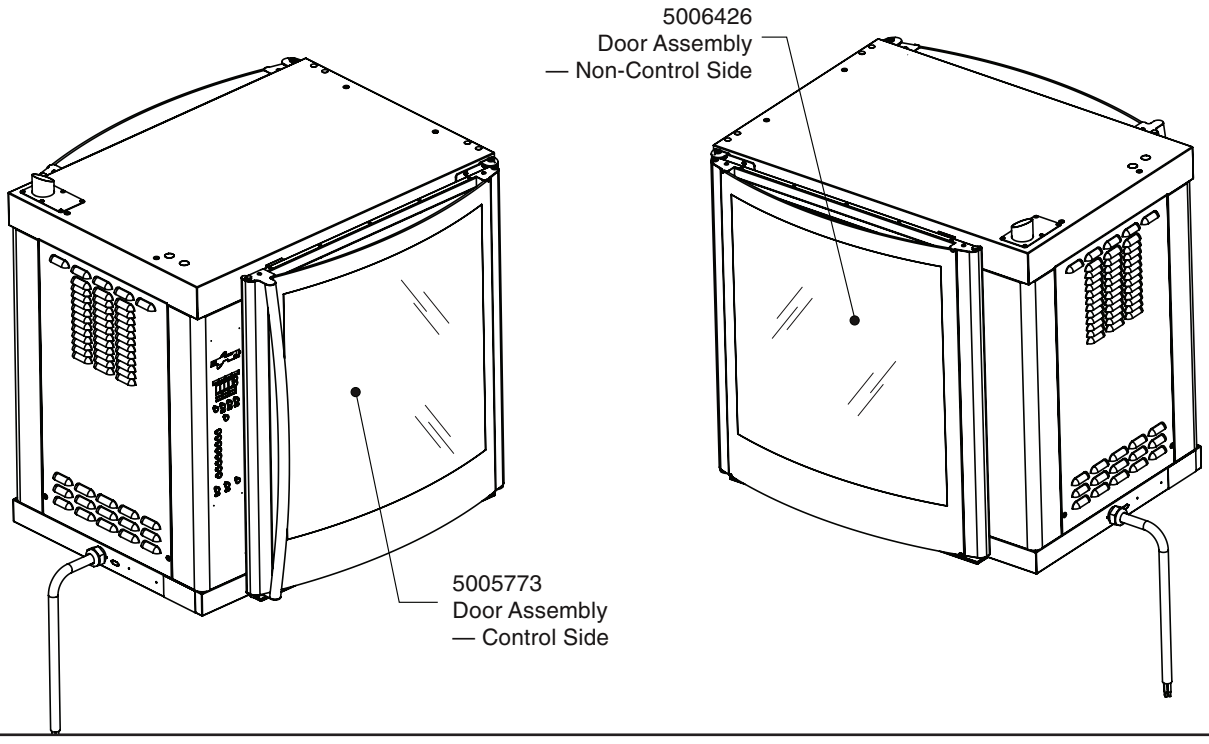
STEP 1: REMOVE TOP PIN (PI-26350) FROM BRACKET "A" USING A SMALL SCREWDRIVER.

STEP 2: ASSEMBLE DOOR ON UNIT WITH SPACERS AS SHOWN (DETAIL B).

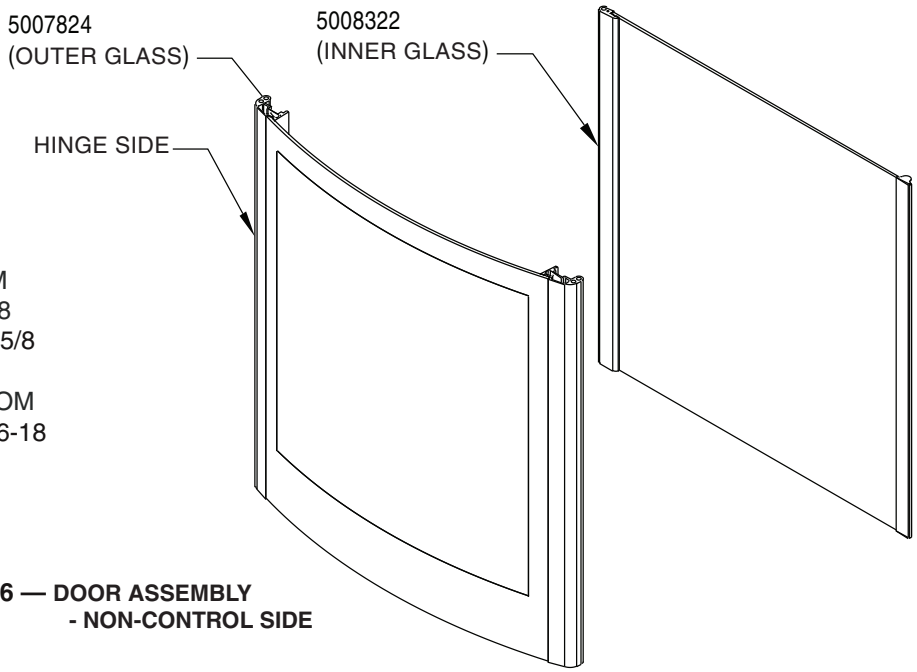
STEP 3: MAKE CERTAIN DOOR IS ALIGNED AND REINSERT TOP PIN.







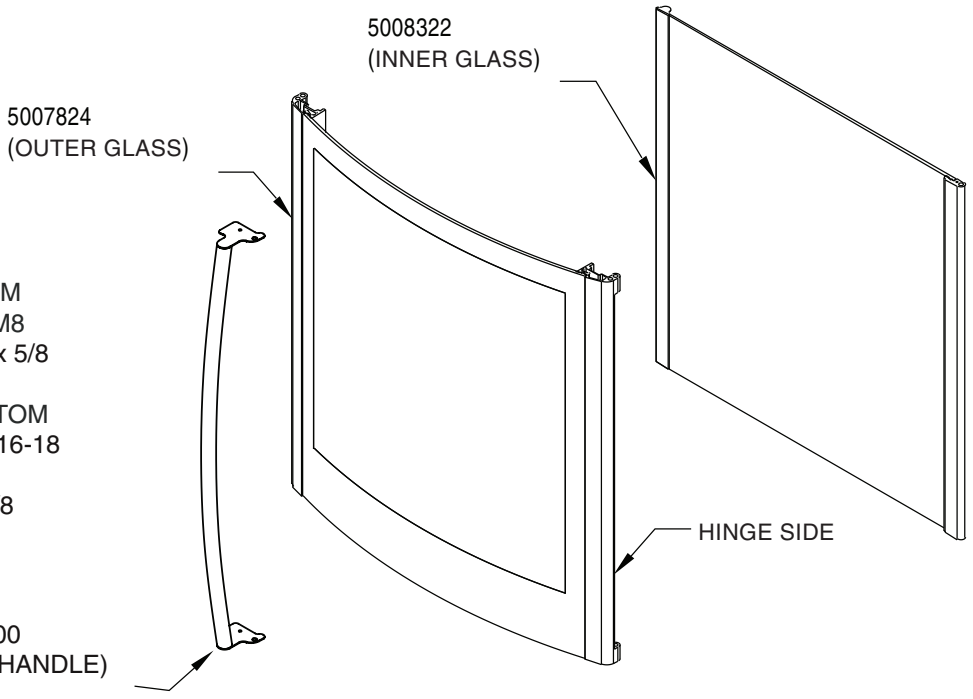
SERVICE VIEW 4A: DOUBLE PANE CURVED GLASS DOOR



FASTENERS REQUIRED

(1)	1002143	WASHER, DOOR SPACE, BOTTOM
(1)	WS-22298	WASHER, FLAT, M8
(3)	SC-2900	SCREW, 5/16-18 x 5/8
(1)	PI-26350	PIN, DOOR, TOP
(1)	PI-26352	PIN, DOOR, BOTTOM
(1)	NU-25897	NUT, HEX JAM 5/16-18
(1)	SC-25781	SCREW, INSERT
(6)	SC-22378	SCREW, 8-32 x 3/8

5006426 — DOOR ASSEMBLY - NON-CONTROL SIDE



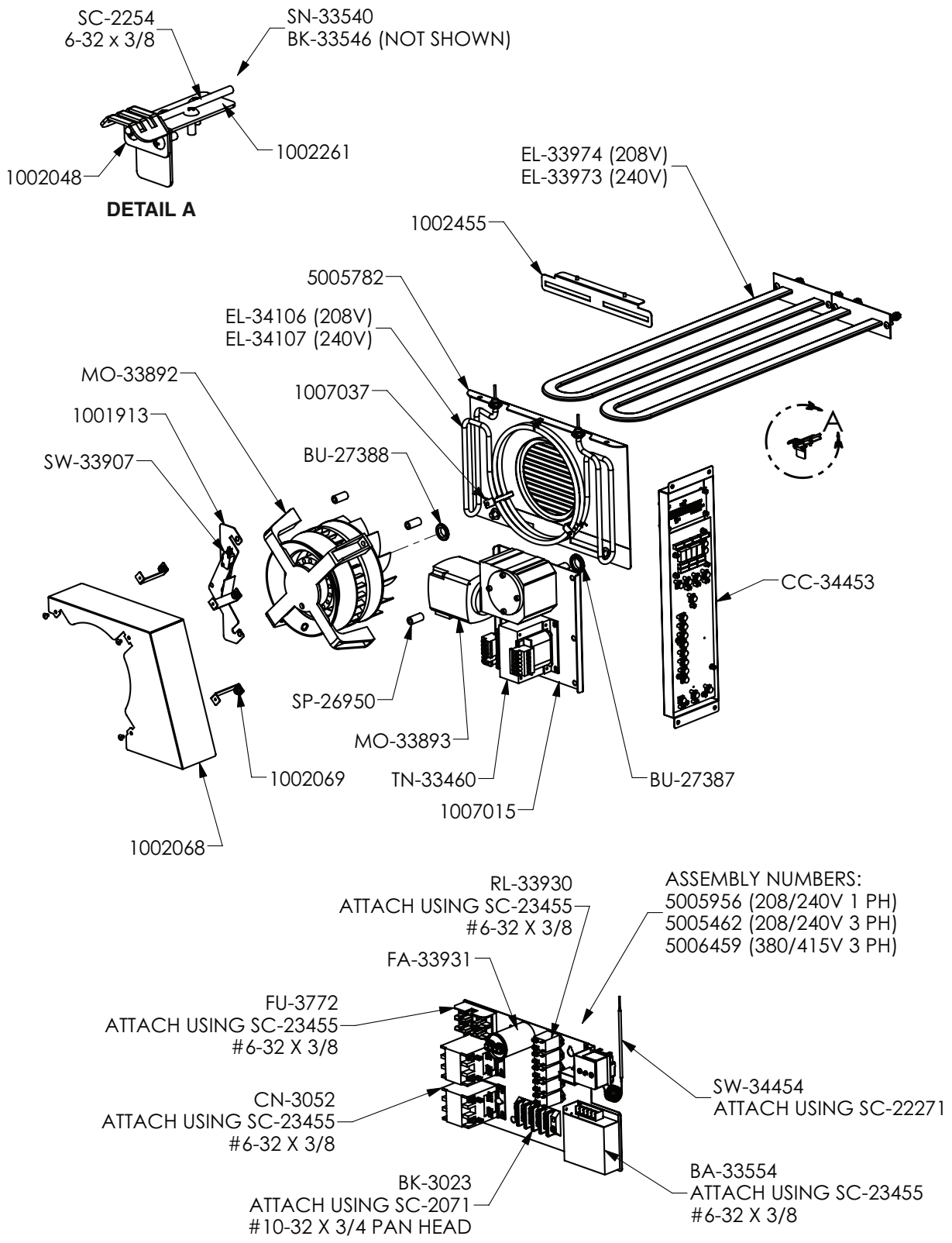
FASTENERS REQUIRED

(1)	1002143	WASHER, DOOR SPACE, BOTTOM
(1)	WS-22298	WASHER, FLAT, M8
(3)	SC-2900	SCREW, 5/16-18 x 5/8
(1)	PI-26350	PIN, DOOR, TOP
(1)	PI-26352	PIN, DOOR, BOTTOM
(1)	NU-25897	NUT, HEX JAM 5/16-18
(1)	SC-25781	SCREW, INSERT
(6)	SC-22378	SCREW, 8-32 x 3/8

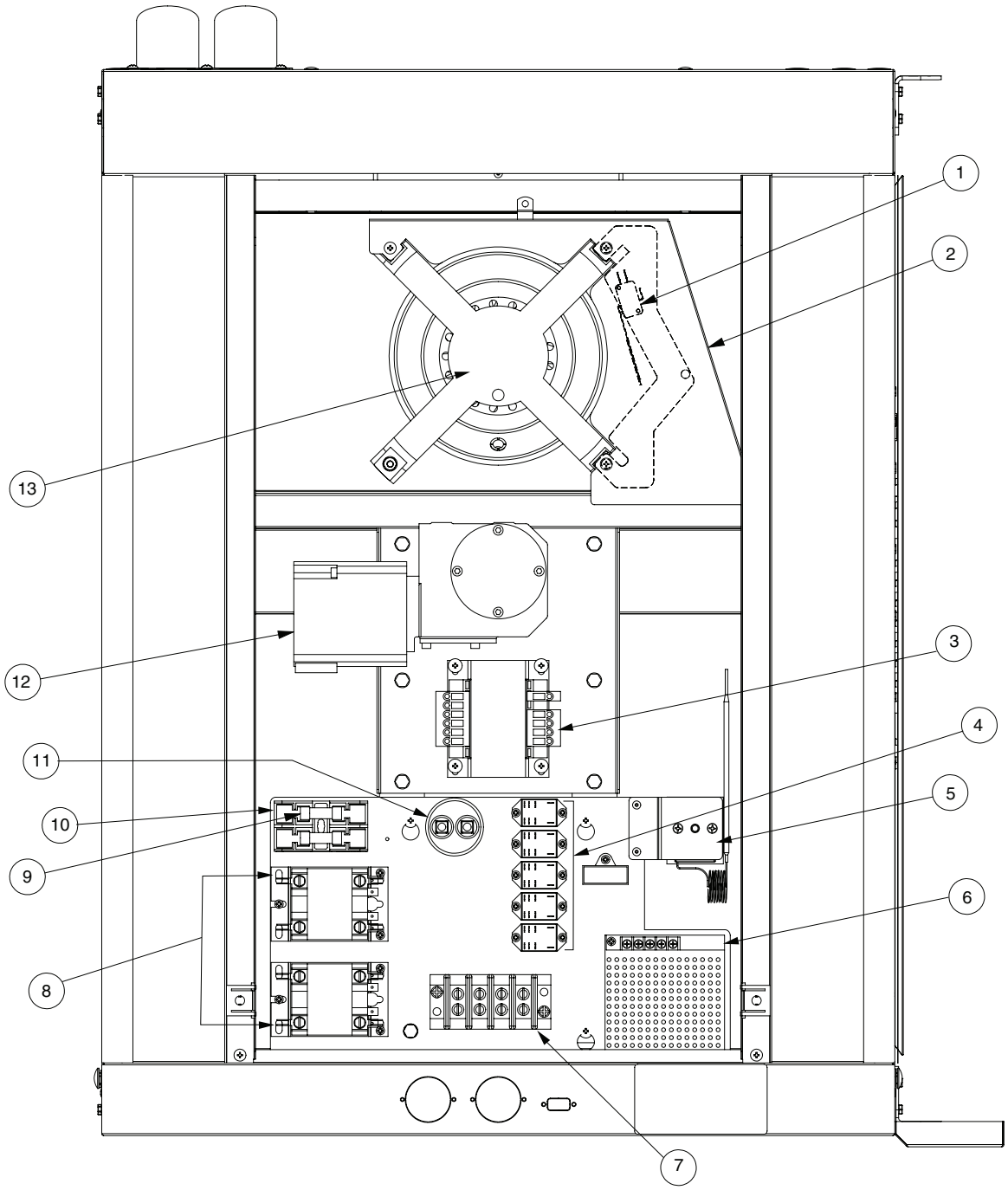
5005773 — DOOR ASSEMBLY - CONTROL SIDE

REV 02/09

SERVICE VIEW 5: ELECTRICAL



SERVICE VIEW 5A: ELECTRICAL



SERVICE

PART DESCRIPTION	PART NO.
FULL ASSEMBLY SERVICE VIEW	
① PANEL, CONTROL SIDE ACCESS	
STAINLESS STEEL	5000949
BURGUNDY (OPTIONAL)	5006216
PANEL, NON-CONTROL SIDE ACCESS (NOT SHOWN)	
STAINLESS STEEL	1001585
BURGUNDY (OPTIONAL)	1007425
② GASKET, DOOR	GS-25753
③ DOOR ASSEMBLY, NON-CONTROL SIDE, CURVED	5006426
④ DOOR ASSEMBLY, CONTROL SIDE, CURVED	5005773
⑤ PANEL, CONTROL OVERLAY WITH PRESETS	PE-25738
PANEL, CONTROL OVERLAY WITHOUT PRESETS	PE-25869
⑥ INSERT CARD	PE-25740
⑦ PAN, GREASE WITHOUT DRAIN (NOT SHOWN)	1001976
PAN, GREASE WITH DRAIN	5001094
⑧ TRAY, GREASE DEFLECTION	1001555
⑨ DRIP TRAY (OPTIONAL)	1009063
⑩ DOOR HINGES (NON-CONTROL HINGES NOT SHOWN)	
CONTROL SIDE, TOP; NON-CONTROL, BOTTOM	1007672
CONTROL SIDE, BOTTOM; NON-CONTROL, TOP	1007673
⑪ PIN, DOOR, TOP	PI-26350
PIN, DOOR, BOTTOM	PI-26352
⑫ DOOR MAGNET TOP	MA-25734
DOOR MAGNET, BOTTOM	MA-27568
⑬ LAMP ASSEMBLY, 12VAC, 20W W/ HALOGEN BULB	LP-34185
REPLACEMENT BULBS	LP-34213
⑭ RADIANT HEATERS	SEE SERVICE VIEW 5
SERVICE VIEW 1:	
ADHESIVE, THREAD, SEALING COMPOUND	AD-22591
BASKET, STAINLESS STEEL WIRE (OPTION)	BS-26019
DRIVE, DISK & DISK SLAVE	1001636
DRIVE, DISK HUB, STAINLESS STEEL	DV-26648
DRIVE SLAVE, DISK HUB, STAINLESS STEEL	DV-26108
DRIVE, BEARING BRACKET ASSEMBLY (NOT SHOWN)	5000967
— WASHER, BEARING MOUNT	1001643
— BEARING, DRIVE SUPPORT	BG-25716
— SCREW, 1/4-20X1, HEX C	SC-22144
— WASHER, 1/4", LOCKWASH	WS-2294
DRIVE, TUBE ASSEMBLY	DV-26863
SCREW, HEX HEAD SLOT 1/4-20 x 1/2	SC-22729
SPIT, ANGLED	SI-25934
SPIT, PIERCING (OPTION)	SI-25729
WASHER, 1/4" LOCKWASHER	WS-2294

PART DESCRIPTION	PART NO.
SERVICE VIEW 2 AND 3:	
DOOR ASSEMBLY, CONTROL SIDE, FLAT	5006806
DOOR ASSEMBLY, NON-CONTROL SIDE, FLAT	5006996
DOOR HINGES (NON-CONTROL HINGES NOT SHOWN)	
CONTROL SIDE, TOP; NON-CONTROL, BOTTOM	1002596
CONTROL SIDE, BOTTOM; NON-CONTROL, TOP	1002597
DOOR PIN, 5/16" x 3" DOWEL, TOP	PI-26350
DOOR PIN, 5/16" x 3" DOWEL, BOTTOM	PI-26352
GASKET, DOOR	GS-25753
INSULATION, FIBERGLASS, 1/2" x 24" x 48"	IN-2003
PANEL, INTERIOR STAINLESS STEEL BACK	1006652
PANEL, EXTERIOR STAINLESS STEEL BACK	1006746
SCREW, HEX CAP, 5/16-18 x 1"	SC-2191
SCREW, INSERT WITH SPRING LOADED BALL	SC-25781
SCREW, NC PHIL TRUSS, 8-32 x 3/8"	SC-22378
WASHER, DOOR SPACER, TOP / BOTTOM	1002143
WASHER, FLAT [*CT, M8]	WS-22298
SERVICE VIEW 4 AND 4A:	
DOOR ASSEMBLY, CONTROL SIDE	5005773
DOOR ASSEMBLY, NON-CONTROL SIDE	5006426
DOOR HINGES (NON-CONTROL HINGES NOT SHOWN)	
CONTROL SIDE, TOP; NON-CONTROL, BOTTOM	1007672
CONTROL SIDE, BOTTOM; NON-CONTROL, TOP	1007673
DOOR PIN, TOP	PI-26350
DOOR PIN, BOTTOM	PI-26352
GASKET, DOOR	GS-25753
GLASS, OUTER	5007824
GLASS, INNER	5008322
NUT, HEX JAM, 5/16-18	NU-25897
SCREW, HEX CAP, 5/16-18 x 1"	SC-2900
SCREW, INSERT WITH SPRING LOADED BALL	SC-25781
SCREW, NC PHIL TRUSS, 8-32 x 3/8"	SC-22378
WASHER, DOOR SPACER, TOP / BOTTOM	1002143
WASHER, FLAT [*CT, M8]	WS-22298

PART DESCRIPTION	PART NO.
SERVICE VIEW 5:	
AIR DUCT	1002068
AIR DUCT MOUNTING BRACKET	1002069
BEARING BRACKET ASSEMBLY	5000967
BLOWER COVER	5005782
BOARD, POWER SUPPLY, 12V DC, SWITCH	BA-33554
CONTROL ASSEMBLY, ELECTRIC	CC-34453
CONTACTOR, 208/240V, 3 POLE 25 AMP (2)	CN-3052
ELEMENT, AIR HEAT, 208V, 5000W	EL-34106
ELEMENT, AIR HEAT, 240V, 5500W	EL-34107
ELEMENT BRACKET, AIR HEAT	1007037
ELEMENT BRACKET, AIR HEAT	1003595
FAN, BLOWER MOTOR CAPACITOR, 4 UF	FA-33931
FUSE	FU-3775
FUSEHOLDER, 15A, CLASS G	FU-3772
HEATER, CE (INTERNATIONAL ONLY)	EL-33970
HEATER, RADIANT, 208V	EL-33974
HEATER, RADIANT, 240V	EL-33973
HEATER BAR BRACKET	1002455
MOTOR BLOWER SEAL, TEFLON®	BU-27388
MOTOR BRACKET	1007015
MOTOR, CONVECTION FAN, 220-240V	MO-33892
MOTOR DRIVE, 230V, AC	MO-33893
MOTOR DRIVE SEAL, TEFLON®	BU-27387
RELAY, POWER	RL-33930
SCREW, NC PHIL TRUSS, 8-32-32-3/8	SC-22378
SCREW, #6-32 x 3/8	SC-23455
SCREW, #6-32 x 1-1/4	SC-2365
SENSOR, AMBIENT TEMPERATURE	SN-33540
SENSOR CLIP	1002261
SENSOR GUARD	1002048
SWITCH, FAN FAIL	SW-33907
SWITCH BRACKET, FAN FAIL	1001913
SWITCH, HIGH LIMIT	SW-34454
TERMINAL BLOCK	BK-3023
TERMINAL BLOCK, PORCELAIN (NOT SHOWN)	BK-33546
TRANSFORMER	TN-33460

PART DESCRIPTION	PART NO.
SERVICE VIEW 5A:	
① SWITCH, FAN FAIL	SW-33907
② AIR DUCT	1002068
③ TRANSFORMER	TN-33460
④ RELAY, POWER	RL-33930
⑤ SWITCH, HIGH LIMIT	SW-34454
⑥ BOARD, POWER SUPPLY, 12V DC, SWITCH	BA-33554
⑦ TERMINAL BLOCK	BK-3023
⑧ CONTACTOR, 208/240V, 3 POLE 25 AMP (2)	CN-3052
RESISTOR, MOV, SURGE PROTECTOR (NOT SHOWN)	RS-3578
⑨ FUSE	FU-3775
⑩ FUSEHOLDER, 15A, CLASS G	FU-3772
⑪ FAN, BLOWER MOTOR CAPACITOR, 4 UF	FA-33931
⑫ MOTOR DRIVE, 230V, AC	MO-33893
⑬ MOTOR, CONVECTION FAN, 220-240V	MO-33892
ELECTRICAL:	
CONTROL BEEPER	BP-3567
CONNECTOR	CR-33763
CONNECTOR	CR-33761
CONNECTOR	CR-33762
CONNECTOR	CR-33717
CONNECTOR	CR-33719
RESISTOR, MOV, SURGE PROTECTOR	RS-3578
SWITCH, DOOR	SW-33906

VENTLESS HOOD

UNPACKING & SET-UP

The Alto-Shaam Ventless Hood has been thoroughly tested and inspected to ensure only the highest quality unit is provided. When you receive your hood, check for any possible shipping damage and report it at once to the delivering carrier.

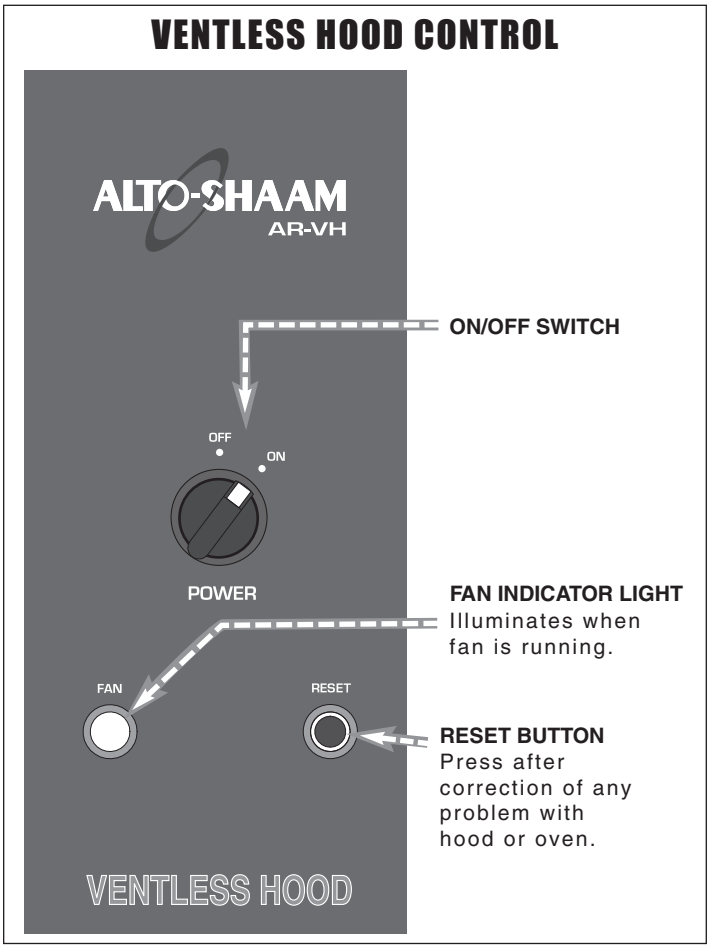
Save all the information and instructions packed inside the carton. Complete and return the warranty card to the factory as soon as possible to assure prompt service in the event of a warranty parts and labor claim.

NOTE: All claims for warranty must include the full model number and serial number of the hood.

ELECTRICAL CONNECTION

1. An identification tag is permanently mounted on the base of the unit.
2. The interconnect cord from the ventless hood to the rotisserie oven provides full power connection.

HOOD OPERATION



The Ventless Hood is factory installed directly on the top of the Alto-Shaam® Rotisserie oven. The hood is designed to vent clean air back into the kitchen, filtering vapors and grease. A high-power fan draws fumes and steam into the hood intake and out the top surface exhaust vent. Fumes and vapors are circulated through filters. An activated charcoal filter cleans the air before venting it out the top of the hood.

Turn the ventless hood ON before operating the rotisserie oven. There are a number of safety features incorporated into the operation of the hood which are directly related to the interaction of hood function and the operation of the rotisserie oven.

VENTLESS HOOD INTERLOCK SWITCHES

— CHARCOAL FILTER SWITCH
GREASE FILTER SWITCH
Prevents both hood and oven operation if any filter is not in place or is improperly installed.

— FAN PRESSURE SWITCH: Prevents rotisserie oven operation if hood fan is not operating or if the filters are more than 25% blocked.

RESET SWITCH

— The Reset has to be used if the rotisserie oven is turned on before the hood or if the hood was opened. It resets the pressure switch circuit and provides power to the rotisserie control circuit. This switch must also be used to reset hood controls after any problem with the filters. See illustrations on following pages of this manual.

NOTE: If the filters are dirty or in need of replacement the hood will not reset and the rotisserie will not operate until they have been cleaned and/or replaced.

HOOD CLEANING & MAINTENANCE

To ensure optimum performance from the ventless hood, it is important to establish and maintain a regular cleaning and maintenance schedule. Use of the cleaning and maintenance reminder form located in this manual is highly recommended.

Access to the internal components, safety switches, filters, etc., are gained by opening the access door. A metal grease filter and charcoal filter are located immediately inside the hood access door.

To help maintain the protective film coating on polished stainless steel, clean the exterior of the cabinet with a cleaner recommended for stainless steel surfaces. Spray the cleaning agent on a clean cloth and wipe with the grain of the stainless steel.

NOTE: Never use hydrochloric acid (muriatic acid) on stainless steel.

ATTENTION

HOOD AND ROTISSERIE WILL NOT OPERATE UNLESS FILTERS ARE IN PLACE.

DANGER

AT NO TIME SHOULD THE INTERIOR OR EXTERIOR BE STEAM CLEANED, HOSED DOWN, OR FLOODED WITH WATER OR LIQUID SOLUTION OF ANY KIND. DO NOT USE WATER JET TO CLEAN.

SEVERE DAMAGE OR ELECTRICAL HAZARD COULD RESULT.

WARRANTY BECOMES VOID IF APPLIANCE IS FLOODED

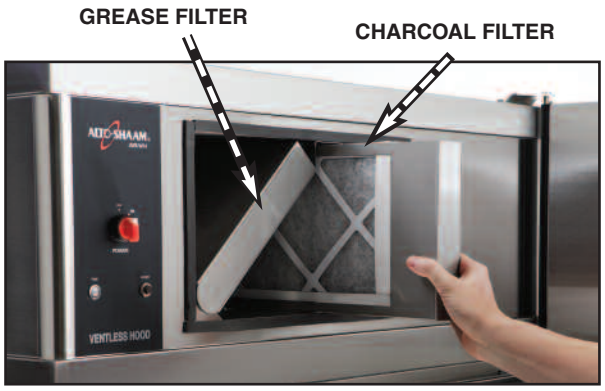
DANGER

DISCONNECT UNIT FROM POWER SOURCE BEFORE CLEANING OR SERVICING.

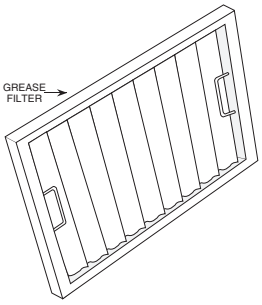
CHARCOAL FILTER

The charcoal (odor and pollution control filter) is located immediately inside the hood access door. The charcoal filter should be inspected for contaminants on a regular basis. **Replacement must be made at a minimum of three-month intervals — more often if heavy contaminants are visible or if the filter no longer controls odors.** To remove the filter, grasp on both ends and pull out from either side of the hood.

WHEN REPLACING THE FILTER, MAKE CERTAIN THE AIR FLOW ARROW POINTS TOWARD THE HOOD FAN. MAKE CERTAIN THE FILTER IS REPLACED IN THE FOUR-SIDED METAL FRAME PROVIDED WITH THE HOOD.



GREASE FILTERS & METAL HOUSING (PLENUM)



The metal grease filter is located immediately inside the hood. Cleaning frequency should be based on oven usage. Grease-laden products such as red meat, poultry, etc., require cleaning frequency of at least once a week. Remove the grease filter by pulling it straight out of the housing from either side. Place the filter in the dishwasher or wash separately by placing in hot, soapy water until all grease and particles have been removed. Rinse thoroughly. Allow the filter to air dry before reinstalling.

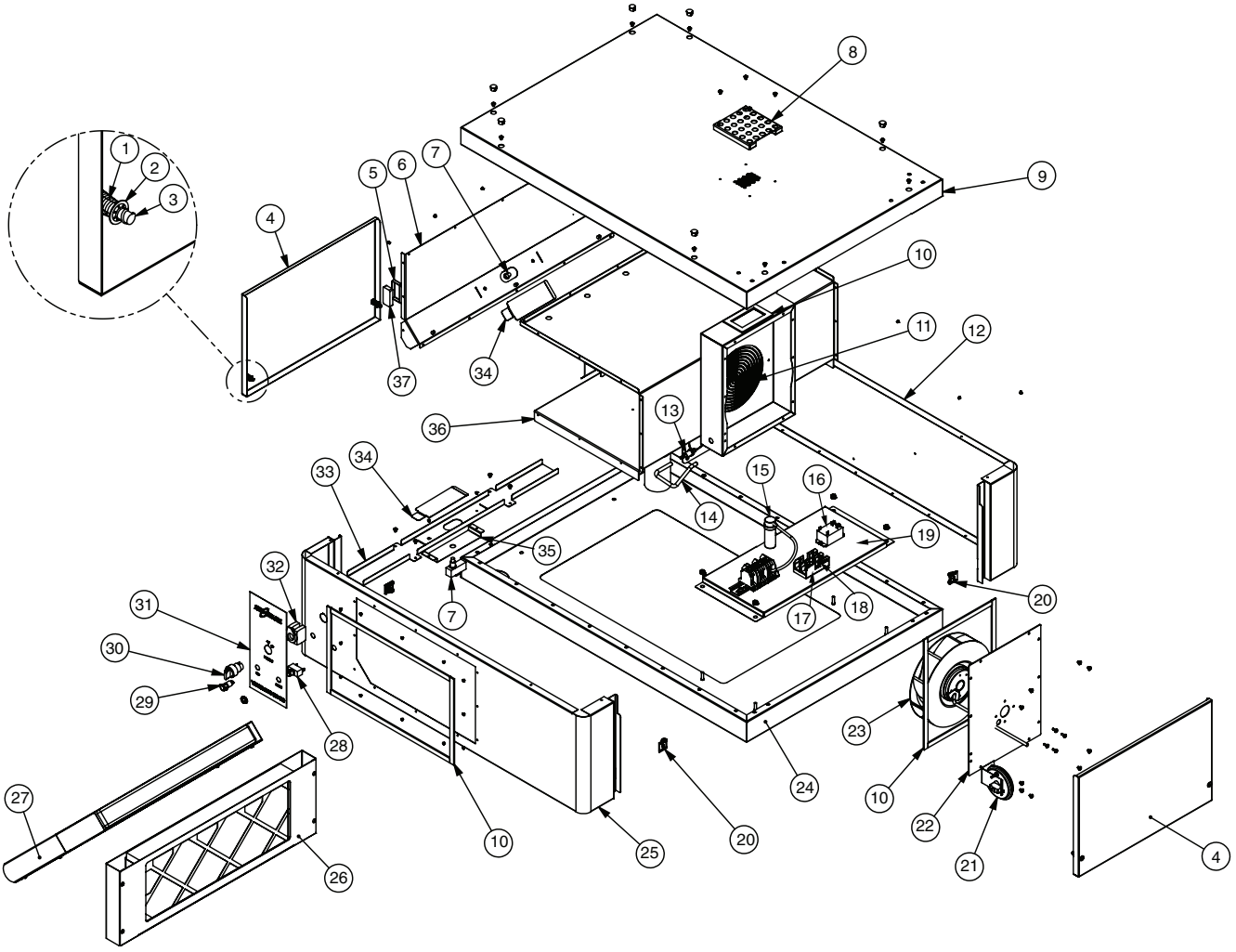
Clean the interior metal housing (plenum) with a damp cloth and any good commercial detergent or grease solvent at the recommended strength. Avoid the use of abrasive cleaning compounds, chloride-based cleaners, or cleaners containing quaternary salts. Use a degreasing agent if necessary.

CAUTION

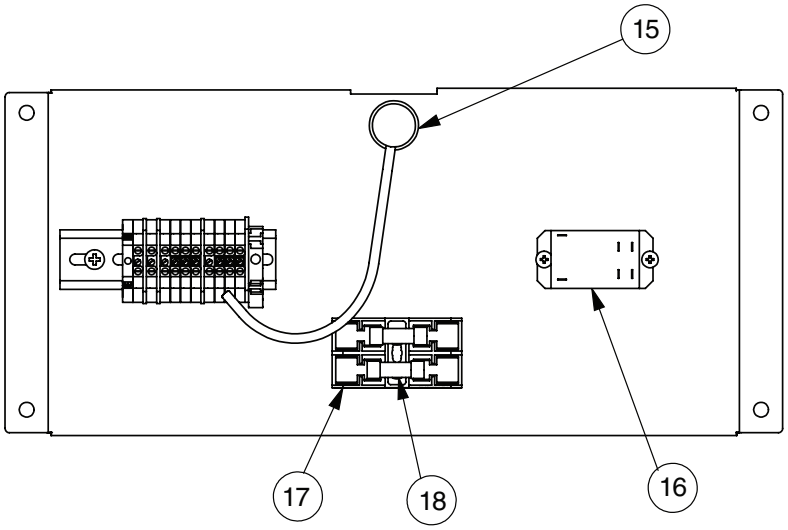
THE EDGES INSIDE THE HOOD HOUSING CAN BE SHARP. USE CAUTION WHEN REMOVING OR REPLACING FILTERS.

VENTLESS HOOD - SERVICE

FINAL FLOOR (RIGHT HAND SHOWN)



ELECTRICAL ASSEMBLY (CLOSEUP - 5008919)

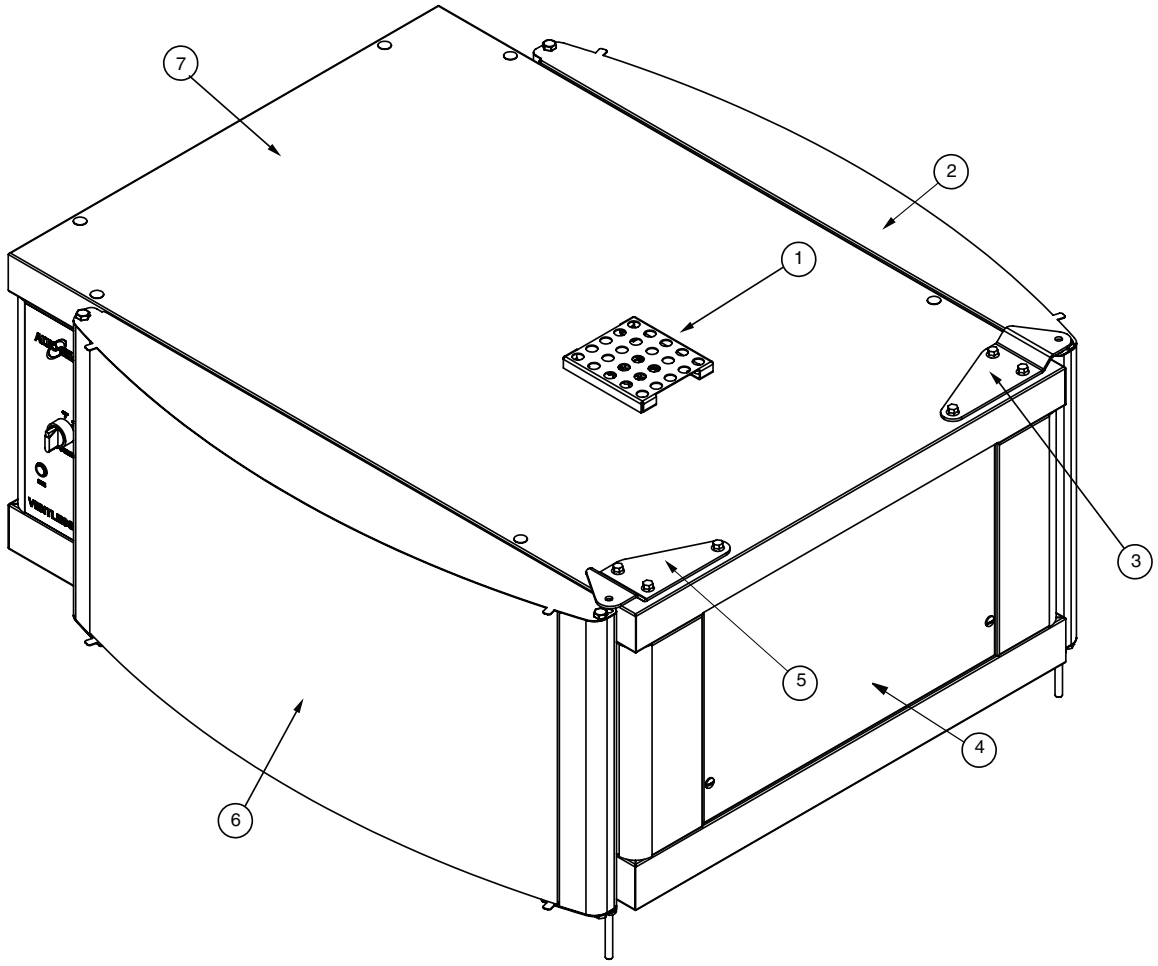


*NOT SHOWN

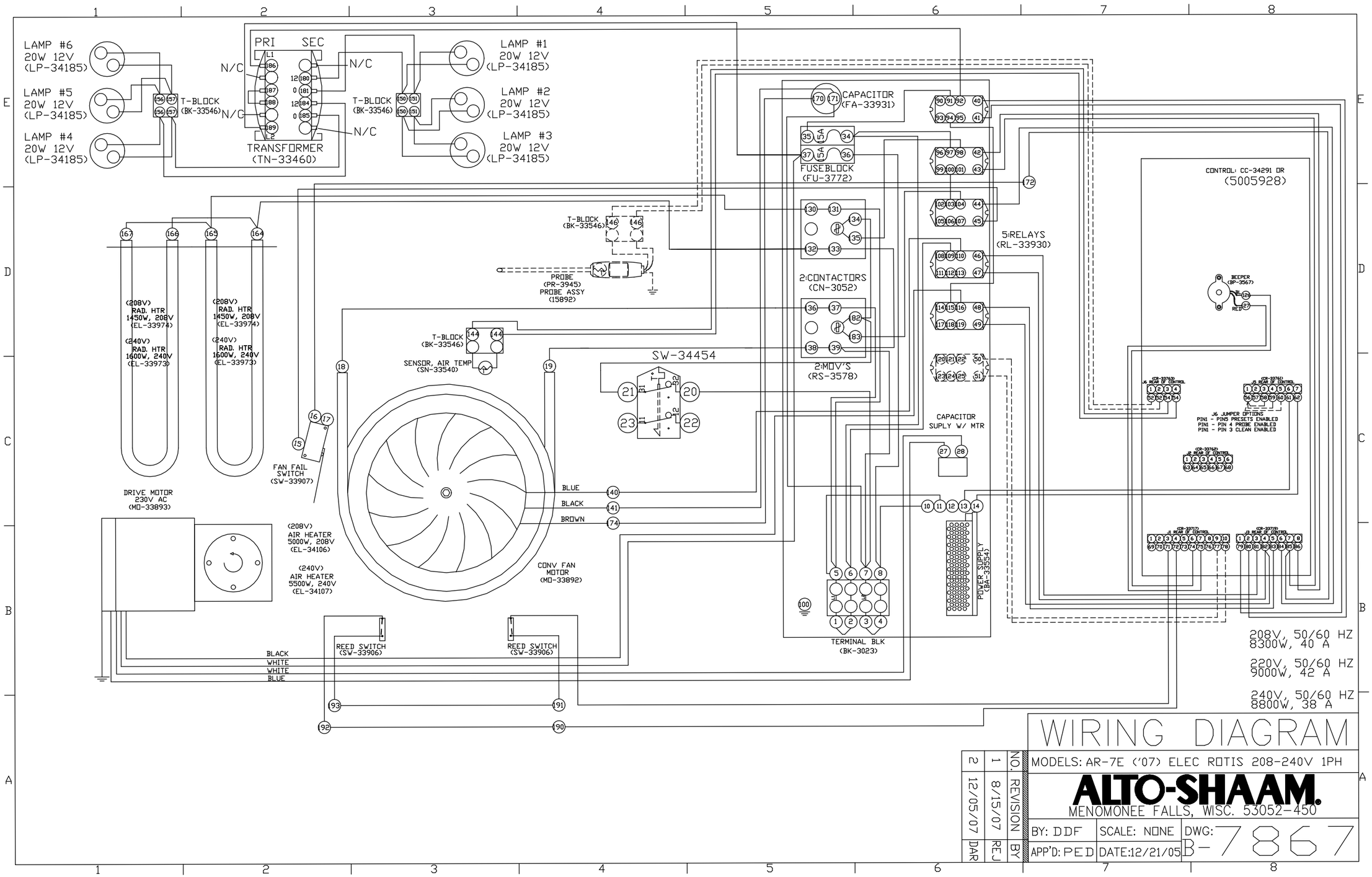
ITEM	DESCRIPTION		PART NO.	QTY
1	SPRING, CT M6x48, SAFETY		SD-22194	4
2	WASHER, SAFETY, STEEL		WS-22195	4
3	STUD, CT M6x27MM, 1/4 TURN		ST-22193	4
4	COVER, SIDE		1007843	2
5	BRACKET, MAGNET, DOOR		1009532	1
6	ASSEMBLY, SPOT, PANEL, WALL	RIGHT HAND	5009510	1
		LEFT HAND*	5009187	1
7	SWITCH, CT, SNAP ACTION, VHC'S		SW-33148	2
8	HOUSING, DEFLECTOR, EXHAUST		1010387	1
9	COVER, TOP		1007841	1
10	TAPE, VHB, FOAM, 1/2"x72YD		GS-2019	9
11	SCREEN, FAN		1002412	1
12	PANEL, NON-CONTROL SIDE	RIGHT HAND	1008460	1
		LEFT HAND*	1010127	1
13	FITTING, CT WITH HOSE BARB PANEL		FT-24182	1
14	TUBINGS, CT, NORPRENE		TU-24183	1
15	FANS, CT, CAPACITOR, 2MFD		FA-33440	1
16	RELAY, POWER PANEL MOUNT		RL-33493	1
17	FUSE HOLDER, DUAL, 15A CLASS G		FU-3772	1
18	FUSE, 15A CLASS G		FU-3775	2
19	ELECTRONIC COMPONENT ASSEMBLY		5008919	1
20	CLIP, CT HOLDING, M6		CL-22196	4
21	CT PRESSURE 29" VHC		SW-33538	1
22	PLATE, COVER, FAN HOUSING		1009737	1
23	FANS, CT, 208-240V TANS., VHC-5		FA-3716	1
24	ASSEMBLY, WELD, PANEL, BOTTOM	RIGHT HAND	5009151	1
		LEFT HAND*	5009504	1
25	PANEL, CONTROL SIDE	RIGHT HAND	1008459	1
		LEFT HAND*	1010132	1
26	FILTER ASSEMBLY, ODOR		5008976	1
27	FILTER ASSEMBLY, GREASE		5008975	1
28	SWITCH, PUSH BUTTON SPST		SW-33495	1
29	WHITE PILOT LIGHT, 250V		LI-3951	1
30	SWITCH, CT, POWER, MAIN, RED		SW-33101	1
31	PANEL, OVERLAY, WHITE LOGO		PE-28690	1
32	SWITCH, CT, PUSH BUTTON, INSERT		SW-3683	1
33	LOWER FILTER HOLDER		1009746	1
34	FLAP, FILTER, VHML-5, VHES-5		1001478	2
35	HOLDER, SWITCH		1009747	2
36	WELDMENT, TUBE INNER		5007005	1
37	MAGNET, SMCO, SILVER		MA-27568	1

VENTLESS HOOD - SERVICE

FULL ASSEMBLY (RIGHT HAND, CURVED DOOR, PASS THROUGH SHOWN)



		MODEL >	CURVED DOOR		FLAT DOOR	
ITEM	DESCRIPTION		PART NO.	QTY	PART NO.	QTY
1	HOUSING, DEFLECTOR, EXHAUST		1010387	1	1010387	1
2	DOOR ASSEMBLY, NON-CONTROL SIDE		5009542	1	5009805	1
3	HINGE, DOOR, REAR		1007758	1	1007758	1
4	COVER, SIDE		1007843	2	1007843	2
5	HINGE, DOOR, FRONT		1007756	1	1007756	1
6	DOOR ASSEMBLY, CONTROL SIDE		5007184	1	5007184	1
7	COVER, TOP		1007841	1	1007841	1



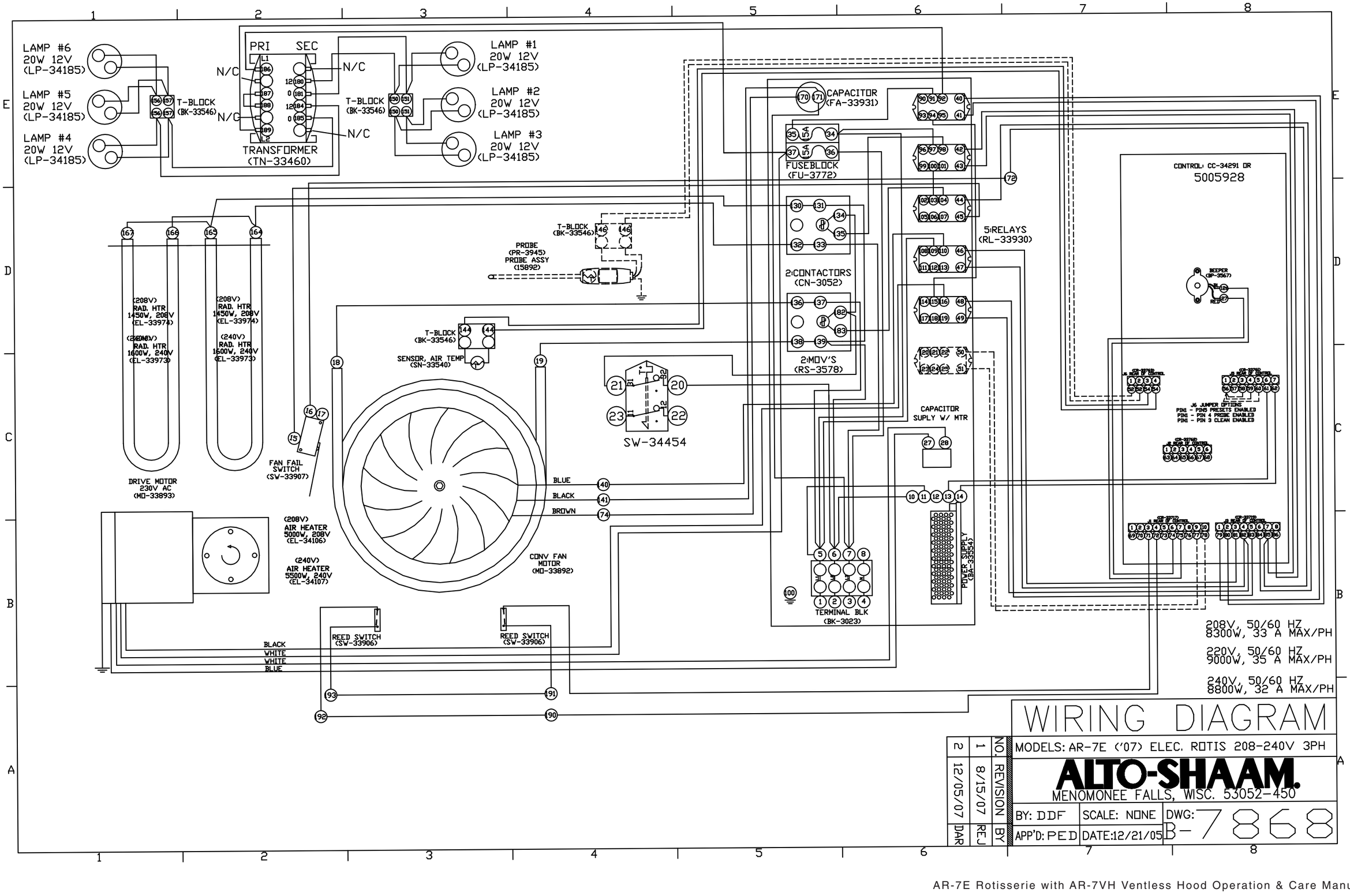
WIRING DIAGRAM

MODELS: AR-7E ('07) ELEC ROTIS 208-240V 1PH

NO.	REVISION	BY
1	8/15/07	REJ
2	12/05/07	DAR

ALTO-SHAAM.
MENOMONEE FALLS, WISC. 53052-450

BY: DDF	SCALE: NONE	DWG: B-7867
APP'D: PED	DATE: 12/21/05	



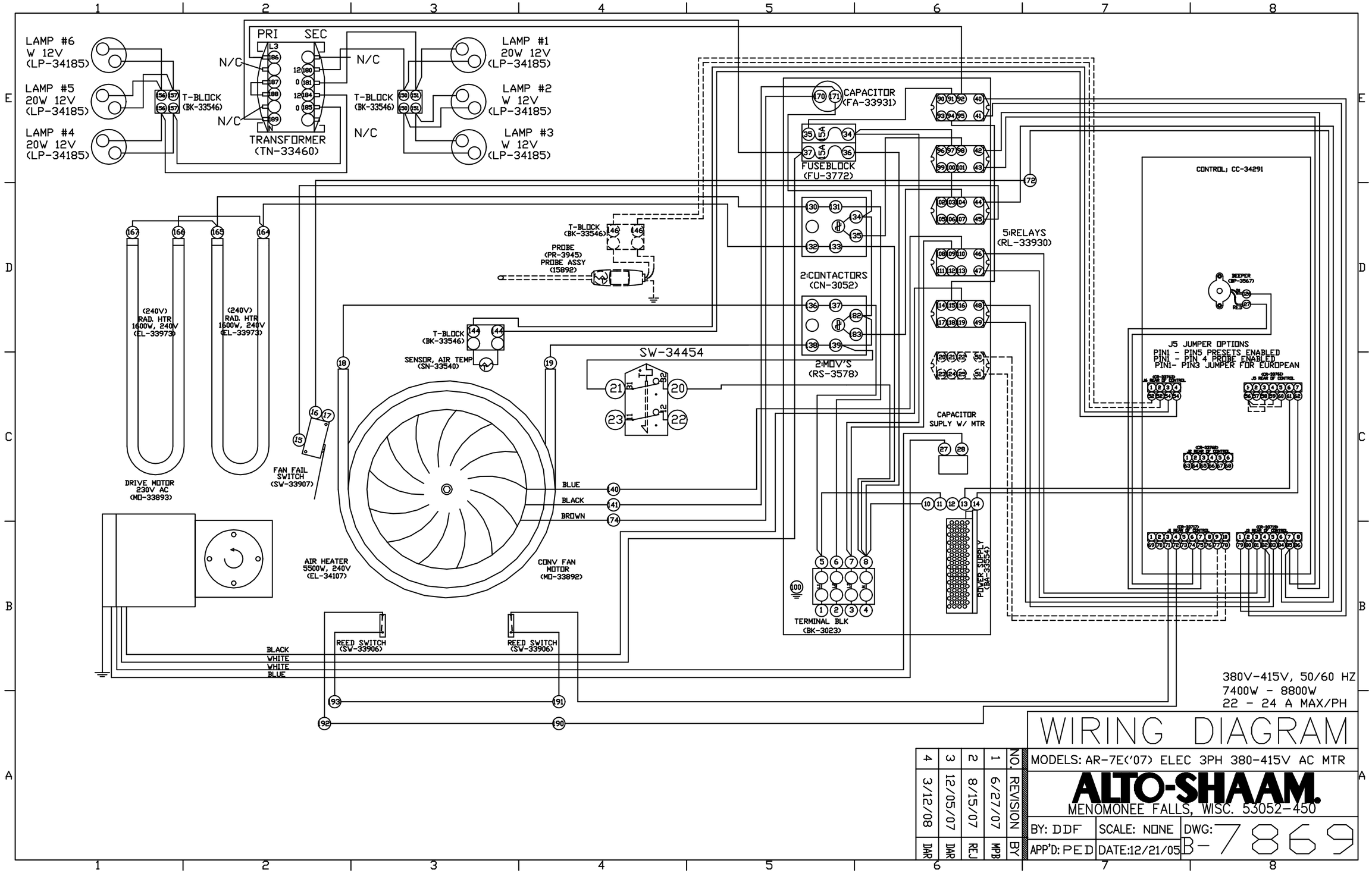
WIRING DIAGRAM

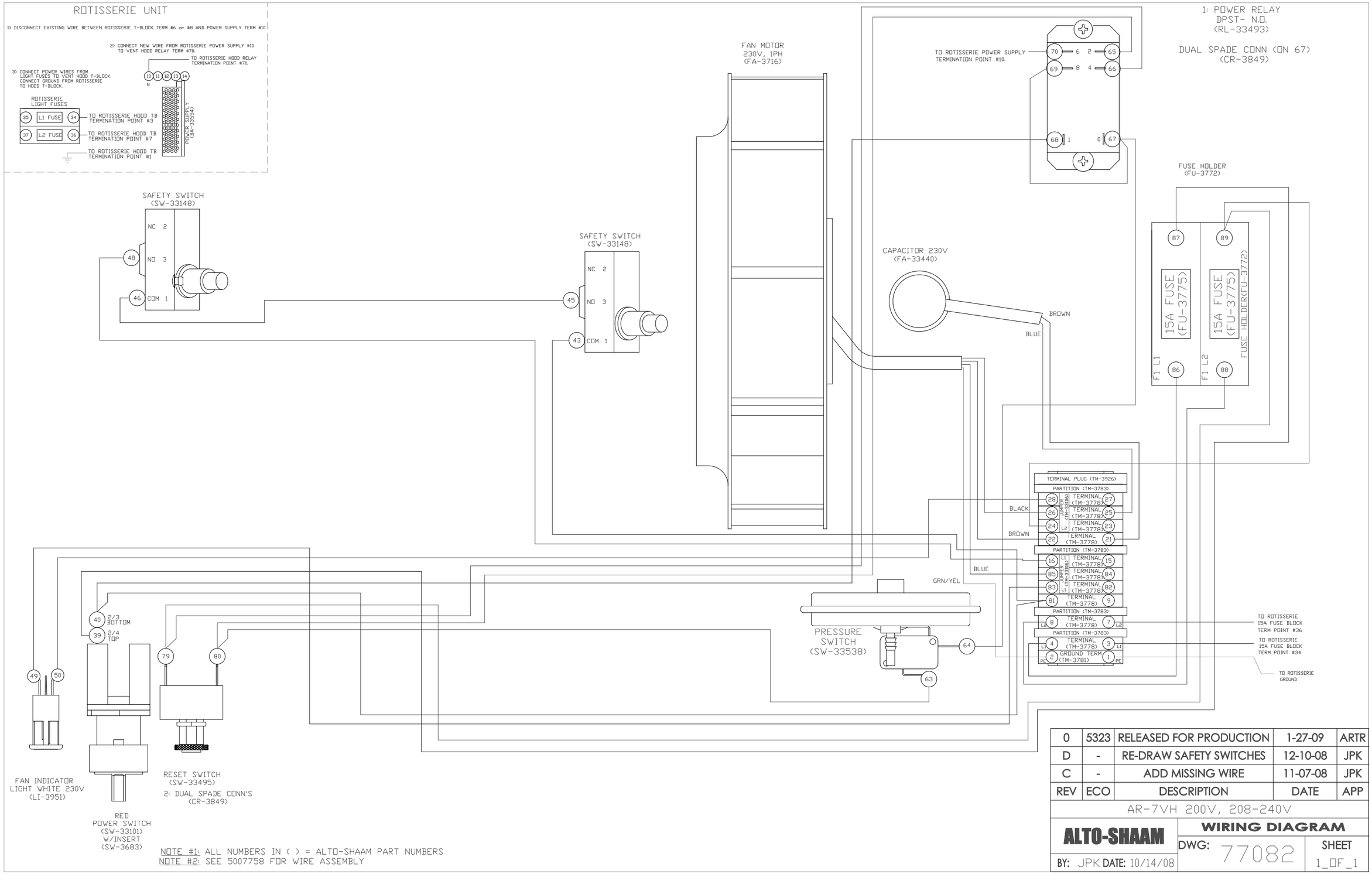
NO.	REVISION	BY
1	8/15/07	REJ
2	12/05/07	DAR

MODELS: AR-7E ('07) ELEC. ROTIS 208-240V 3PH

ALTO-SHAAM.
MENOMONEE FALLS, WISC. 53052-450

BY: DDF	SCALE: NONE	DWG: B-7868
APP'D: PED	DATE:12/21/05	


LAMP #6
W 12V
(LP-34185)
LAMP #5
20W 12V
(LP-34185)
LAMP #4
20W 12V
(LP-34185)
T-BLOCK
(BK-33546)
PRI
SEC
N/C
N/C
N/C
N/C
TRANSFORMER
(TN-33460)
T-BLOCK
(BK-33546)
LAMP #1
20W 12V
(LP-34185)
LAMP #2
W 12V
(LP-34185)
LAMP #3
W 12V
(LP-34185)
CAPACITOR
(FA-33931)
FUSE BLOCK
(FU-3772)
5 RELAYS
(RL-33930)
2 CONTACTORS
(CN-3052)
2 MOV'S
(RS-3578)
CAPACITOR
SUPLY W/ MTR
CONTROL, CC-34291
BEEPER
(BP-3567)
J5 JUMPER OPTIONS
PIN1 - PIN5 PRESETS ENABLED
PIN1 - PIN 4 PROBE ENABLED
PIN1- PIN3 JUMPER FOR EUROPEAN
T-BLOCK
(BK-33546)
PROBE
(PR-3945)
PROBE ASSY
(15892)
(240V)
RAD. HTR
1600W, 240V
(EL-33973)
(240V)
RAD. HTR
1600W, 240V
(EL-33973)
DRIVE MOTOR
230V AC
(MO-33893)
FAN FAIL
SWITCH
(SW-33907)
T-BLOCK
(BK-33546)
SENSOR, AIR TEMP
(SN-33540)
SW-34454
AIR HEATER
5500W, 240V
(EL-34107)
CONV FAN
MOTOR
(MO-33892)
BLUE
BLACK
BROWN
TERMINAL BLK
(BK-3023)
POWER SUPPLY
(SW-33895)
REED SWITCH
(SW-33906)
REED SWITCH
(SW-33906)
BLACK
WHITE
WHITE
BLUE
380V-415V, 50/60 HZ
7400W - 8800W
22 - 24 A MAX/PH
WIRING DIAGRAM
MODELS: AR-7E('07) ELEC 3PH 380-415V AC MTR
ALTO-SHAAM.
MENOMONEE FALLS, WISC. 53052-450
BY: DDF
SCALE: NONE
DWG: B-7869
APP'D: PED
DATE:12/21/05
NO. REVISION BY
4 3/12/08 DAR
3 12/05/07 DAR
2 8/15/07 REJ
1 6/27/07 MPB


ROTISSERIE UNIT
1) DISCONNECT EXISTING WIRE BETWEEN ROTISSERIE T-BLOCK TERM #6 or #8 AND POWER SUPPLY TERM #10
2) CONNECT NEW WIRE FROM ROTISSERIE POWER SUPPLY #10 TO VENT HOOD RELAY TERM #70.
TO ROTISSERIE HOOD RELAY TERMINATION POINT #70.
3) CONNECT POWER WIRES FROM LIGHT FUSES TO VENT HOOD T-BLOCK. CONNECT GROUND FROM ROTISSERIE TO HOOD T-BLOCK.
ROTISSERIE LIGHT FUSES
L1 FUSE
L2 FUSE
TO ROTISSERIE HOOD TB TERMINATION POINT #3
TO ROTISSERIE HOOD TB TERMINATION POINT #7
TO ROTISSERIE HOOD TB TERMINATION POINT #1
POWER SUPPLY (BA-33554)
SAFETY SWITCH (SW-33148)
NC 2
NO 3
COM 1
SAFETY SWITCH (SW-33148)
FAN MOTOR 230V, 1PH (FA-3716)
CAPACITOR 230V (FA-33440)
TO ROTISSERIE POWER SUPPLY TERMINATION POINT #10.
1: POWER RELAY DPST- N.O. (RL-33493)
DUAL SPADE CONN (ON 67) (CR-3849)
FUSE HOLDER (FU-3772)
15A FUSE (FU-3775)
FUSE HOLDER(FU-3772)
BROWN
BLUE
BLACK
GRN/YEL
PRESSURE SWITCH (SW-33538)
TERMINAL PLUG (TM-3926)
PARTITION (TM-3783)
JUMPER (TM-3786)
TERMINAL (TM-3778)
GROUND TERM (TM-3781)
TO ROTISSERIE 15A FUSE BLOCK TERM POINT #36
TO ROTISSERIE 15A FUSE BLOCK TERM POINT #34
TO ROTISSERIE GROUND
2/3 BOTTOM
2/4 TOP
FAN INDICATOR LIGHT WHITE 230V (LI-3951)
RED POWER SWITCH (SW-33101) W/INSERT (SW-3683)
RESET SWITCH (SW-33495)
2: DUAL SPADE CONN'S (CR-3849)
NOTE #1: ALL NUMBERS IN ( ) = ALTO-SHAAM PART NUMBERS
NOTE #2: SEE 5007758 FOR WIRE ASSEMBLY

REV	ECO	DESCRIPTION	DATE	APP
0	5323	RELEASED FOR PRODUCTION	1-27-09	ARTR
D	-	RE-DRAW SAFETY SWITCHES	12-10-08	JPK
C	-	ADD MISSING WIRE	11-07-08	JPK

AR-7VH 200V, 208-240V

ALTO-SHAAM — **WIRING DIAGRAM**

BY: JPK DATE: 10/14/08 — DWG: 77082 — SHEET 1_OF_1

TRANSPORTATION DAMAGE and CLAIMS

All Alto-Shaam equipment is sold F.O.B. shipping point, and when accepted by the carrier, such shipments become the property of the consignee.

Should damage occur in shipment, it is a matter between the carrier and the consignee. In such cases, the carrier is assumed to be responsible for the safe delivery of the merchandise, unless negligence can be established on the part of the shipper.

1. Make an immediate inspection while the equipment is still in the truck or immediately after it is moved to the receiving area. Do not wait until after the material is moved to a storage area.

2. Do not sign a delivery receipt or a freight bill until you have made a proper count and inspection of all merchandise received.

3. Note all damage to packages directly on the carrier's delivery receipt.

4. Make certain the driver signs this receipt. If he refuses to sign, make a notation of this refusal on the receipt.

5. If the driver refuses to allow inspection, write the following on the delivery receipt:
   Driver refuses to allow inspection of containers for visible damage.

6. Telephone the carrier's office immediately upon finding damage, and request an inspection. Mail a written confirmation of the time, date, and the person called.

7. Save any packages and packing material for further inspection by the carrier.

8. Promptly file a written claim with the carrier and attach copies of all supporting paperwork.

We will continue our policy of assisting our customers in collecting claims which have been properly filed and actively pursued. We cannot, however, file any damage claims for you, assume the responsibility of any claims, or accept deductions in payment for such claims.

ALTO-SHAAM LIMITED WARRANTY

Alto-Shaam, Inc. warrants to the original purchaser only that any original part that is found to be defective in material or workmanship will, at Alto-Shaam's option, subject to provisions hereinafter stated, be replaced with a new or rebuilt part.

The parts warranty period is as follows:

For the refrigeration compressor on Alto-Shaam Quickchillers™, five (5) years from the date of installation.

For the heating element on Halo Heat® cook/hold ovens, as long as the original purchaser owns the oven.

For all other parts, one (1) year from the date of installation or fifteen (15) months from the shipping date, whichever occurs first.

The labor warranty period is one (1) year from the date of installation or fifteen (15) months from the shipping date, whichever occurs first.

Alto-Shaam will bear normal labor charges performed during standard business hours, excluding overtime, holiday rates or any additional fees.

To be valid, a warranty claim must be asserted during the applicable warranty period. This warranty is not transferable.

THIS WARRANTY DOES NOT APPLY TO:

1. Calibration.
2. Replacement of light bulbs and/or the replacement of display case glass due to damage of any kind.
3. Equipment damage caused by accident, shipping, improper installation or alteration.
4. Equipment used under conditions of abuse, misuse, carelessness or abnormal conditions, including but not limited to, equipment subjected to harsh or inappropriate chemicals, including but not limited to, compounds containing chloride or quaternary salts, poor water quality, or equipment with missing or altered serial numbers.
5. Damage incurred as a direct result of poor water quality, inadequate maintenance of steam generators and/or surfaces affected by water quality. Water quality and required maintenance of steam generating equipment is the responsibility of the owner/operator.
6. Damage caused by use of any cleaning agent other than Alto-Shaam's Combitherm® Cleaner, including but not limited to damage due to chlorine or other harmful chemicals. **Use of Alto-Shaam's Combitherm® Cleaner on Combitherm® ovens is highly recommended.**
7. Any losses or damage resulting from malfunction, including loss of product or consequential or incidental damages of any kind.
8. Equipment modified in any manner from original model, substitution of parts other than factory authorized parts, removal of any parts including legs, or addition of any parts.

This warranty is exclusive and is in lieu of all other warranties, express or implied, including the implied warranties of merchantability and fitness for a particular purpose. In no event shall Alto-Shaam be liable for loss of use, loss of revenue or profit, or loss of product, or for any indirect, special, incidental, or consequential damages. No person except an officer of Alto-Shaam, Inc. is authorized to modify this warranty or to incur on behalf of Alto-Shaam any other obligation or liability in connection with Alto-Shaam equipment.

ALTO-SHAAM, INC.

Effective 02/09

RECORD THE MODEL AND SERIAL NUMBER OF THE APPLIANCE FOR EASY REFERENCE.
ALWAYS REFER TO BOTH MODEL AND SERIAL NUMBER IN ANY CONTACT WITH ALTO-SHAAM REGARDING THIS APPLIANCE.

Model: _____ Date Installed: _____
Voltage: _____ Purchased From: _____
Serial Number: _____ _____

W164 N9221 Water Street • P.O. Box 450 • Menomonee Falls, Wisconsin 53052-0450 • U.S.A.
PHONE: 262.251.3800 • 800.558-8744 USA/CANADA FAX: 262.251.7067 • 800.329.8744 U.S.A. ONLY
www.alto-shaam.com

PRINTED IN U.S.A.